



Institute of  
Culinary Education

EST. 1975

NEW YORK | LOS ANGELES

Culinary Arts  
Pastry & Baking Arts  
Health-Supportive Culinary Arts  
Restaurant & Culinary Management  
Hospitality & Hotel Management  
Professional Development

# CAREER PROGRAMS 2020 NEW YORK CAMPUS





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Culinary Ed  
EST. 1975

# PRESIDENT'S LETTER

For many, food is the ultimate expression of passion, creativity and happiness. For more than four decades, the Institute of Culinary Education (ICE) has been a leader in this realm, offering a broad and diverse assortment of culinary education opportunities, covering multiple dimensions throughout the culinary universe.

Since our founding in 1975, interest in America's culinary landscape has progressively grown, along with its abundant opportunities and economic value. So has ICE. Today, with campuses in Los Angeles and New York City, ICE is a destination for anyone who wants to explore their passion for the culinary arts, from cooking and baking to wine studies and restaurant management.

As a school and community, we are vibrant and focused. ICE students are diverse and have unique talents and individual quests. Our role at ICE is to help our students find and develop their culinary voices. The foundations of ICE are our career programs in Culinary Arts, Pastry & Baking Arts, Health-Supportive Culinary Arts, Hospitality & Hotel Management and Restaurant & Culinary Management. Whether our students' goals are to become chefs, restaurateurs, food journalists, artisan bread bakers or hotel managers, our programs provide a classic and valuable foundation. ICE's diploma programs are sophisticated, intensive and student-centric and can be completed in less than one year.

ICE offers a program specifically crafted for aspiring culinary entrepreneurs. Our innovative Restaurant & Culinary Management program is taught by an experienced group of restaurant owners and consultants who bring real-world experience to the classroom. And we have structured our schedules, curriculum and tuition to facilitate the dual-diploma opportunity for students to combine business with culinary or pastry training.

Some of the most well-known chefs and restaurants in Los Angeles and New York City hire ICE's externs and graduates. And it's no surprise that over the years, ICE and its alumni and faculty have won top industry awards, reviews and accolades including the 2015 IACP "best culinary school" honor. In fall 2016, both *The Daily Meal* and *Edinformatics* wrote articles listing ICE as the No. 1 culinary school in America!

In the last four years, ICE has grown with a new campus and a new innovative career program. In 2015, we moved into our new New York City campus at 225 Liberty Street. It is a modern and invigorating environment, open day and night, hosting career training, more than 2,400 recreational and professional development classes a year, 400 special events a year and monthly guest speakers. In 2018, we opened our campus in Pasadena, California, 10 miles from the center of Los Angeles, and in 2019, we launched a plant-based diploma program in Health-Supportive Culinary Arts, inspired by the curriculum of the former Natural Gourmet Institute.

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

**RICK SMILOW**  
President

**RICHARD SIMPSON**  
Vice President - Education



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# A CULINARY EDUCATION FOR THE REAL WORLD

You see it in your neighborhood, and your friends talk about it. The media heralds its impact on society. Its impact on our culture, economy, health and happiness is enormous. As a business sector, it is broad, diverse, dynamic and always open to new ideas. This is the culinary landscape of today — and you can be part of it. So what are you waiting for? It's time to make your mark.

## Come As You Are.

Individual talents and tastes are unique, and so are you. The field of culinary arts is not only teeming with opportunity, but it is also diverse and in need of people possessing an eclectic mix of skills. These skills are required across a vast array of disciplines, including cooking, pastry & baking, culinary, hospitality, beverage management, events and so much more. How are the employment prospects for ambitious culinary professionals for the next 30 years? "On fire," according to The Atlantic and "heating up after a decade of growth," as reported by Restaurant Business in January 2019.

The Institute of Culinary Education is committed to helping you develop your culinary voice. This is your opportunity to be heard.

ICE fosters high standards in education and hands-on training in a sprawling facility covering 74,000 square feet with 12 kitchens and labs with modern equipment and technology, and experienced chef-instructors. ICE's renowned externship program provides students the opportunity to work, learn and further hone their expertise alongside competitive talent at well-known dining establishments in one of the world's culinary capitals, New York City. We're proud to see grads frequently hired in the industry.\*

\*The 2018-2019 ACCSC (accrediting) annual report employment rate is 82% of 948 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.

## New York City Is Your Classroom.

Welcome to one of the world's culinary capitals. Our 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. Develop your skills and refine your palate in an immersive 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. We cultivate relationships with New York City's well-known chefs and restaurants. Our externship program connects students with many of the city's prominent establishments, including Union Square Cafe, Le Bernardin, Nobu and Del Posto, as well as some of New York's renowned bakeries and pastry shops, such as Bouchon Bakery, Dominique Ansel Kitchen and Epicerie Boulud. Our students have secured positions with the very same businesses even before finishing their externships.

## Are You Ready to Take the Next Step?



River View of Brookfield Place, ICE's NYC home





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

**CHEF TOM COLICCHIO**

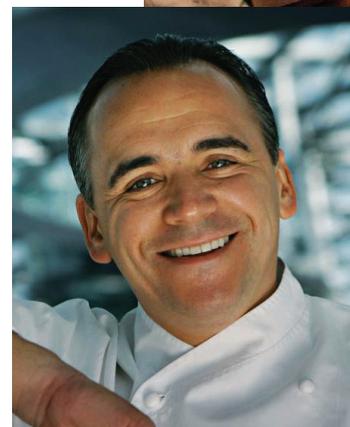
**Chef/Restaurateur/Author/TV Personality**

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



# CULINARY LEADERS PRAISE ICE

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



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

**CHEF MARCUS SAMUELSSON**  
**Chef/Restaurateur/Author**

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

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

**CHEF DANIEL BOULUD**  
**Chef/Restaurateur/Author**

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

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

**DANNY MEYER**  
**Restaurateur/CEO**

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

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

**CHEF JEAN-GEORGES VONGERICHTEN**  
**Chef/Restaurateur/Author**

Jean-Georges Restaurants  
 Operates over 15 restaurants around the world, including the NYC flagship, Jean-Georges, awarded three Michelin stars. Past winner, James Beard Foundation Chef of the Year, Best Restaurant, and Best New Restaurant in America, and Esquire's Chef of the Year.



ICE Commencement Ceremony at NYU's Skirball Auditorium



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

**CHEF MAXIME BILET**

**Founder**

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

**Culinary, '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 alumni 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**

**Consulting Executive Chef**

Casa Bocado  
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 ½, and Rosa Mexicano.

**Culinary, '95**

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

**GAIL SIMMONS**

**Culinary Expert/Food Writer/  
TV Personality**

Permanent judge of Emmy-winning series "Top Chef," the top-rated food show on Bravo; host of "Top Chef: Just Desserts." Food & Wine special projects director, including the annual Food & Wine Classic in Aspen. Former special events manager for Chef Daniel Boulud's restaurant empire.

**Culinary, '99**

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

**CHEF MARC MURPHY**

**Chef/Restaurateur/TV Personality**

Executive chef and owner of Landmarc and Benchmark Events by Marc Murphy; judge on Food Network's "Chopped" and regular contributor to Food Network programming, including "Iron Chef America" and "The Best Thing I Ever Ate"; frequent guest on "The Rachael Ray Show" and the "Today Show." Author of "Season With Authority."

**Culinary, '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 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 instructor, the curriculum covers the necessities required to thrive in the culinary industry, as well as forge the personal relationships that will guide you through your journey.

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

Your education will continue through an introduction to the culinary techniques that we recommend you master such as knife skills, dry- and moist-heat cooking methods, sauce making, restaurant simulations, and pastry and baking, to name a few. Your chef-instructors' mentoring will help you build a solid foundation and support your success.

## Real-Life Experience. Experiences for Life.

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

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

The ultimate reinforcement of knowledge comes from real-life application. After 440 hours of intensive classwork, our externship program will take you on-site — imagine 210 hours in a restaurant, hotel, catering kitchen, or other culinary enterprise. With a multitude of externship options to choose from, your education will continue as you hone your skills through practice. By the end of the Culinary Arts diploma program, students have been taught the skills to tackle professional culinary tasks with confidence.

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

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

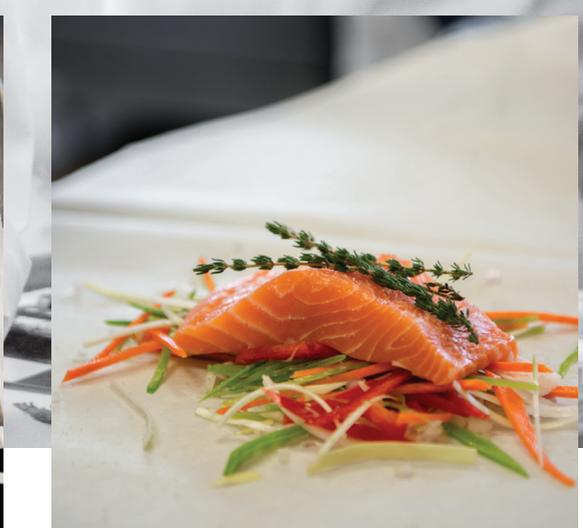
## This Is Your Calling ...





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

**ZACH GRAY**  
Culinary/Management, '16



# CULINARY ARTS

The diploma program 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 these cuts. 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**

Chefs take 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 and coulis, you will explore all the diverse expressions of the saucier's art. These sauces form the basis for an exploration of a 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 to build toward 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 and grain 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 AND 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 the 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:

- Soufflés.
- Custards.
- Tarts.
- Doughs (brisée, sucrée, Danish, puff pastry, phyllo and bread).
- Pâte à choux

## **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.
- Pizza.
- Cakes.
- Plated desserts.

## **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.

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

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 the presentation of contemporary and classic charcuterie: pâtés, 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. ICE is proud to have collaborated with some of most celebrated chefs: 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 that meet their professional goals and fulfill academic requirements.



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

**LAUREN JESSEN**  
Culinary/Management, '16

**COMBINE BUSINESS AND CULINARY EXPERTISE TO ACCELERATE SUCCESS**

Learn your practical kitchen skills while refining your business acumen. Maximize the time of your career devoted to the classroom experience. Enrolling in our Restaurant & Culinary Management program in addition to Culinary Arts, Pastry & Baking Arts or Health-Supportive Culinary Arts gives you the opportunity to pursue dual diplomas, equipping you with diverse skills while offering valuable tuition incentives.

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



# PASTRY & BAKING ARTS

Our 610-hour pastry and baking diploma program will provide a classic and well-rounded foundation for your career. Graduates aspire to be pastry chefs, bakers, cafe owners, culinary entrepreneurs and more. Roll up your sleeves and get ready.

## Now Is the Time – Make Your Mark.

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

## Old World, New World and the Whole World.

Drawing from the rich baking and pastry traditions of France, Italy and Austria, 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 covers the crucial components of this complex and graceful art form with hands-on guidance by our chef-instructors.

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

With a strong emphasis on theory, you will progress through cakes and chocolate, studying the key ratios and methods that allow you to go beyond the recipes to create your own formulas. Decorating instruction includes inscriptions and piping, skills students should apply to create a tiered cake of your own design. Chocolate confections are also part of the curriculum, from the simple truffles to intricate showpieces.

You will also spend time in ICE's Chocolate Lab where bean-to-bar chocolate making is an edible art. And along the way we also cover important managerial, purchasing and costing concepts for students whose longer-term goal is to start their own business.



## A Large School Offering an Intimate Experience.

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

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

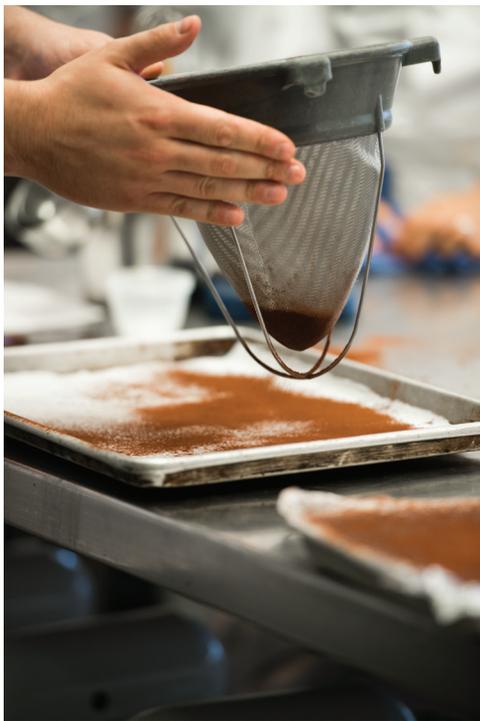
## Externships Put Your Career in Motion Right Away.

After 400 hours of careful instruction and practice, you will take the exam that matters: real-world experience. Through our externship program, you will spend 210 hours on-site in a restaurant, hotel, catering kitchen or other pastry enterprise. The multitude of externship options speaks to the reach of our professional network in New York City. You will put your skills to work in real time in an actual kitchen outside of the classroom walls. Plus, these externships can provide you with invaluable contacts for your career. You will live the excitement of pursuing your dream.



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

— AMY SIMIDIAN  
Pastry, '16



# PASTRY & BAKING ARTS

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

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

The program begins with in-depth coverage of the ingredients, techniques and procedures that the students will use throughout the program, including:

- Identification and discussion of the essential ingredient groups such as sugar, dairy and fruit.
- Weights and measures, culinary math, food safety, knife safety, sanitation and equipment use and identification.
- Introduction to basic decorating skills, the use of a pastry bag, and making and utilizing cornets.
- Introduction to hydrocolloids, including pectin and gelatin, for making items such as panna cotta, marshmallows, gelees and pate de fruit
- Techniques for preparing fruit-based desserts, including poaching, roasting, macerating, drying and candying.
- The theory and practice of sugar cookery including the preparation of fudge, torrone, nougatine lollipops and brittle.

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

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

- Introduction to chocolate and tempering.
- The basics of custards for preparing desserts like crème brûlée, crème caramel, bread puddings and pastry creams.
- Introduction to pate a choux to prepare items such as eclairs and Paris-Brest.
- The basics of egg and egg white theory to prepare desserts such as soufflés, meringues and buttercreams.
- How to prepare a variety of cheesecakes including sour cream and mascarpone cheesecakes.
- Production of frozen desserts such as ice creams, sorbets and granitas.

## **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 including:

- The technique and theory of working with yeasted doughs: fermentation, dough hydration, temperature control, kneading and formation methods.
- Application of this knowledge by baking a variety of yeast items including braided, olive and sourdough loaves along with brioche, bagels, baguettes, focaccia, pizza, pretzels and doughnuts.

- The techniques to create laminated doughs such as croissant and Danish.

## **COURSE 4: PASTRY DOUGHS - 64 HOURS**

Mixing, rolling, turning, and forming: these are the essential skills students should master as they're taught how to prepare the wide variety of doughs that are the basis of so many pastry items, including:

- Classic dough techniques such as pâte brisée (flaky), pâte sucrée (sweet) and pâte sablée (cookie) to make tarts, pastries, scones, biscuits and shortcakes.
- Creation and utilization of laminated and layered doughs such as puff pastry, phyllo and hand-stretched strudel.
- Proper rolling and shaping 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 such as baklava, cannoli, linzer tortes and sfogliatelle.

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

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

- Butter-based and egg-foam cakes, including layered and rolled versions.
- The theory of batter balance for preparing cakes using various mixing techniques including: one-stage, high-ratio, and creaming method. Cakes prepared include pound, white, yellow, crumb, and chocolate along with muffins. Egg-foam cakes such as angel food, chiffon, and génoise are also included
- Cupcakes with advanced piping and gluten-free baking.
- A wide variety of cookies and bars, including biscotti, brownies, madeleines, macarons, rugelach, magic bars 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 an international assortment of cakes and plated

desserts. Covered here are:

- Complex layered cakes utilizing an assortment of cake layers including nut sponges, génoise mousseline, biscuit joconde, and pain de gènes.
- An assortment of classic American and European cakes including opera, miroir, tiramisu, crepe cake, mousse cakes, carrot, red velvet and German chocolate cake.
- Individual and entremets cakes.
- A plated dessert section that 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.

Highlights include:

- Chocolate production, theory and tempering methods.
- Dipping and enrobing items such as truffles and framed centers.
- Preparation of chocolate bars and filled chocolates including a wide variety of bon bons
- Creation of chocolate and isomalt showpieces

## **COURSE 8: CAKE DECORATING - 56 HOURS**

Cake decorating represents the ultimate fusion of art and craft. Effort and practice in prior classes are rewarded as students take their skills to a new level by preparing tiered cakes. Highlights include:

- Advanced buttercream flowers and borders, royal icing and rolled fondant decorations.
- Gum paste flowers, including peonies, lilies, roses and more.
- Floral arrangement and tiered cake assembly.
- Finishing techniques like petal dusting and tier assembly.
- The use of marzipan, white and dark modeling chocolate for making flowers, fruits, figurines and decorations.
- This course culminates in the creation of an original three-tiered celebration cake.



*"I love to be a small part in other people's happiness. ICE opened my eyes to all sides of the business in a timeline that allowed me to work full time. ICE taught me how to keep focused on my vision and manage all the details of it."*

**CRYSTAL HANKS**

Pastry, '11/Management, '12

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



**COURSE 9: EXTERNSHIP - 210 HOURS**

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



*“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; 2007 James Beard Award for Outstanding Pastry Chef; 2014 IACP Culinary Professional of the Year



# HEALTH-SUPPORTIVE CULINARY ARTS

## Natural Gourmet Center

ICE's new Health-Supportive Culinary Arts career training program promotes nutrition, wellness and sustainability with a vegetable-forward curriculum inspired by the Natural Gourmet Institute. Health-supportive cuisine has the power to heal and can appeal to plant-based, vegetarian and vegan lifestyles, while including instructional exposure to proteins.

### ICE & Natural Gourmet.

ICE now offers America's first nationally accredited health-supportive, plant-based curriculum. Annemarie Colbin, Ph.D., founded the Natural Gourmet Cookery School in her Upper West Side apartment in 1977, two years after Peter Kump founded his eponymous cooking school (now ICE). Both received rave reviews, grew, became accredited diploma programs and changed their names over the following 30 years. In 2019, the educational institutions collaborated to offer Natural Gourmet Institute's unique health-supportive approach to cooking at the Institute of Culinary Education's New York and Los Angeles campuses, which cultivate creativity and innovation in every kitchen classroom.



### Foundations of the Curriculum.

The Natural Gourmet Institute used specific criteria for making mindful and deliberate decisions when sourcing ingredients: whole, fresh, seasonal, traditional, balanced, local and delicious. These seven principles of food selection promote a sustainable food system with regard for natural resources and people while empowering chefs and cooks to lead the conversation about food, wellness and health. This mission is at the foundation of ICE's new curriculum, which incorporates whole foods, nutrition education, plant-based cooking and meals that heal. The principles extend to the pastry modules, which include flourless, vegan and gluten-free desserts and breads, as well as traditional pastries.

### Food & Healing.

Food has powerful potential to heal the body. The Natural Gourmet Center's food and healing coursework focuses on the health-supportive qualities of ingredients and cooking techniques and how to use them to best benefit health. Through interdisciplinary training, both Eastern and Western food theories and applications are taught. Practical classes and lectures cover topics such as health and nutrition, whole foods dynamics, living foods, and cooking for people with illnesses

### A Career in Health-Supportive Cuisine.

From 1977 to 2018, the Natural Gourmet Institute graduated more than 2,500 professional chefs from 33 countries who became chefs, entrepreneurs, teachers, nutritionists, authors and even physicians.

NGI alumni have gone on to open vegetable-centric restaurants, write cookbooks, become personal chefs for athletes and celebrities, found food companies and health initiatives, and direct culinary operations for organizations. Aspiring nutritionists, chefs and restaurateurs can all apply health-supportive cooking skills in their careers. NGI's holistic, wellness-minded approach to the culinary arts translates to many food-focused career paths. On

the East Coast, NGI alum Amanda Cohen founded NYC's most notable vegetable-forward restaurant, Dirt Candy; in the Midwest, NGI alum Cara Mangini founded farmer and produce-focused Little Eater restaurants in Columbus, Ohio; and on the West Coast, NGI alum Sara Kramer owns what Refinery29 refers to as "wildly popular Los Angeles restaurant, Kismet."

### Harvest a Health-Forward Future.

This new program offers a holistic approach to plant-based, nutrition-minded cooking with a focus on whole foods and wellness.



#### ABOUT ANNEMARIE COLBIN (1941-2015)

The founder of Natural Gourmet Institute, Dr. Colbin pioneered the concept and movement of food as medicine in America. She coined *health-supportive cuisine* and inspired many chefs, dietitians, vegetarians, vegans and plant-based enthusiasts through her lectures and NGI. She taught home cooking to celebrities, such as John Lennon and Mandy Patinkin, and authored or co-authored four books:

- "The Book of Whole Meals" (Random House, 1979)
- "Food and Healing" (Random House, 1986)
- "The Natural Gourmet" (Random House, 1989)
- "The Whole Food Guide to Strong Bones" (New Harbinger, 2009)



This 632-hour diploma program contains four modules divided into nine courses. The first eight courses are composed of 108 four-hour lessons that are held on campus. The ninth course is an off-site externship. The program is constructed as follows:

#### **COURSE 1: FUNDAMENTALS OF PLANT-BASED CUISINE - 52 HOURS**

Focusing on fundamental culinary techniques and criteria for selecting quality ingredients, this course will offer an introduction to the foundation for preparing health-supportive, whole-foods cuisine.

- Knife skills training.
- Principles of food science.
- Culinary techniques including sauté, roast, blanch, braise and pressure cook.
- Exploring the health benefits, healing qualities and versatility of sea vegetables and how to prepare them.
- Dishes include: arame strudel, wakame salad with orange, and coconut-lime flan.

#### **COURSE 2: GRAINS, BEANS AND STEWS - 56 HOURS**

In this course, we continue your education on plant-forward cuisine to include a variety of bean and grain, stock and sauce preparations. We also prepare soups and stews highlighting whole grains, beans, vegetables and non-dairy alternatives..

- Identifying and preparing a variety of beans in salads, purees, stews and soups.
- Identifying and preparing whole grains using various techniques.
- Preparing vegan and vegetarian stocks using traditional culinary techniques.
- Preparing vegan and vegetarian versions of mother sauces and other modern vegan sauces.
- Preparing soufflés, custards and emulsified sauces.
- Dishes include: beet borscht with tofu sour cream; shiitake broth with shrimp, soba and baby bok choy; curried red lentil soup with coconut; and baked quinoa with fresh peas and herbs.

#### **COURSE 3: HIGH-PROTEIN FOODS - 56 HOURS**

In this course, we teach how protein sources come in a variety of forms – both plant and animal. We teach how to source and prepare poultry, fish and shellfish, as well as how to prepare seitan and soy foods in health-conscious, traditional forms.

- Identifying and preparing traditional soy foods, such as tempeh, tofu, edamame, miso, shoyu and tamari.
- Fabricating and preparing poultry, fin fish and shellfish.
- Making seitan and preparing it in a variety of ways.
- Modern plating styles and theory.
- Dishes include: stuffed poblano chilies with browned tempeh; sweet potato bisque with cashew crème fraîche and candied pecans; and hazelnut-crust flounder with mango salsa.

#### **COURSE 4: ADVANCED CULINARY APPLICATIONS - 52 HOURS**

In this course, you will apply your growing command of health-supportive techniques to preparing salads, hors d'oeuvres, pâtés and terrines, a brunch, and a buffet. In the career realm, you will hone your skills at menu planning and recipe writing while exploring career paths in personal and private cooking, catering and teaching. You will also study theoretical approaches to the energetics of food, factors that impact longevity, and the role of fats, protein and carbohydrates in a healthy, whole-foods diet.

- Preparing pâtés and terrines.
- Preparing salads that showcase whole, seasonal ingredients.
- Writing and formatting a recipe properly.
- Learning how to design menus that are nutritious and balanced according to the program's criteria.
- Preparing balanced, health-supportive brunch and buffet menus.
- Dishes include: massaged kale salad with roasted chickpeas and pickled red onions, truffled portobello mousse with fig thyme preserve, and Asian buckwheat noodle salad.

#### **COURSE 5: BAKING AND DESSERTS - 56 HOURS**

The quality of our baking and desserts can benefit from using ingredients that are more natural, unprocessed and whole. In this course, we convert conventional baking recipes to alternatives featuring whole-grain flours and less-refined sweeteners, without sacrificing taste or texture. You will also prepare baked goods and desserts that meet special dietary needs, such as vegan, gluten-free and dairy-free.

- Preparing pies, tarts and galettes using vegan ingredients.
- Baking and decorating cakes.
- Preparing vegan cookies, puddings and ice creams.
- Preparing flourless desserts.
- Studying how to utilize sugar, butter and white flour alternatives.
- Dishes include: chocolate cherry pecan bars, ginger cake with lemon coconut cream and black sesame ice cream.

#### **COURSE 6: BREAD AND PASTA - 52 HOURS**

As you continue to explore the art and science of baking, you will focus on yeasted breads, quick breads, pizza and focaccia with wheat-free and gluten-free options. This course also includes pasta making.

- Preparing quick breads, scones, pancakes, crêpes, waffles and biscuits.
- Preparing hearth and pan breads.
- Using alternative flours and ingredients in bread baking.
- Preparing ravioli, tortellini, fettucine and gnocchi.
- Preparing appetizers, entrees and desserts to

order.

- Dishes include: herb ravioli with porcini mushroom pesto and tofu ricotta; wild rice pancakes; and bulgur raisin pan bread.

#### **COURSE 7: FOOD AND HEALING 1 AND ADVANCED CULINARY TECHNIQUES - 52 HOURS**

The link between diet, lifestyle and wellness is well-established, and this course will provide perspectives on this relationship by looking at cardiovascular system health, the microbiome and detoxification systems. On the culinary side, we prepare raw foods, living foods, and spa and retreat specialties. You will also focus on improvisational cooking using seasonal ingredients and developing a vegan, four-course banquet project.

- Improvisational cooking.
- Preparing spa and retreat cuisine.
- Preparing raw foods.
- Recipe costing and testing.
- Dishes include: pomegranate, blueberry and ginger elixir; vegetable and tempeh wraps with avocado-cilantro cream; Mediterranean roasted black cod with muhammara.

#### **COURSE 8: FOOD AND HEALING 2 AND WORLD CUISINES - 56 HOURS**

This course extends the emphasis on integrative health as it explores food and the immune system, kitchen pharmacy, diets designed to promote cancer prevention and treatment support, Ayurveda, and Macrobiotics. You will prepare specialty dishes from Asia, Mexico, India and Italy.

- Preparing dishes and meals designed to boost immunity.
- Preparing Macrobiotic cuisine.
- Preparing Ayurvedic cuisine.
- Preparing world cuisine menus.
- Presenting a four-course vegan buffet.
- Dishes include: hiziki with carrots, onions and agé tofu; burdock, carrot and onion kimpura; and eggplant buns with fermented plum condiment.

#### **COURSE 9: EXTERNSHIP - 200 HOURS**

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



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

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.

## Our Business Is to Teach You the Business.

We have the oldest restaurant management program in NYC and have built a broad network of connections over time. 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 have real-world experience that brings the curriculum to life.

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

New York City offers our students access to a variety of successful food businesses and entrepreneurs. 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. 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 professions as diverse as marketing, finance, nursing and construction; recent college and high school graduates; and even working chefs in the industry who want to learn more about the business side of restaurants.

## Combine Business and Culinary Expertise to Accelerate Success.

Pursue your vision with every tool to succeed. Enrolling in our Restaurant & Culinary Management program in addition to either the Culinary Arts or the Pastry & Baking Arts programs gives you the opportunity to pursue dual

diplomas, bringing you knowledge and expertise in both while offering valuable tuition incentives.

## Start Here With Us – Then Go Anywhere.

Start your career in one of the world's culinary capitals. With world-renowned food venues and a diverse food scene, studying and working here offers an advantage. Our extensive industry relationships and alumni network offer a variety of opportunities for networking and placement. Even after you graduate, ICE is here to help you.



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

**CHRISTINA FERRO**  
Management, '12



The 316-hour diploma program contains nine courses, which are divided into 158 lessons (106 lessons in evening classes). The program is constructed as follows:

**COURSE 1: CONCEPT DEVELOPMENT & MENU DESIGN - 45 HOURS**

This course is designed to acquaint students with the realities of a culinary business concept — from creativity to profitability. By surveying the industry, students explore many types of operations, analyze concepts, and assess 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 a sample menu and devise a concept 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, food and beverage costs, and revenue control. Purchasing guidelines, inventory and control, employee-performance standards, productivity and scheduling, use of point-of-sale systems and new technology are also reviewed.

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

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

**COURSE 6: SERVICE MANAGEMENT - 30 HOURS**

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

**COURSE 7: FINANCE & ACCOUNTING - 45 HOURS**

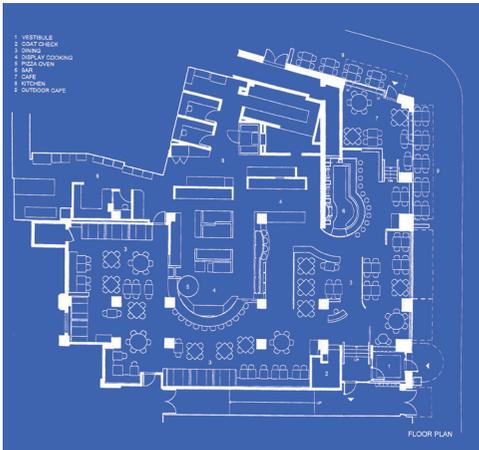
A working understanding of numbers is critically important to culinary success. The curriculum for this course focuses on the use of financial statements as a tool for control and decision-making. Topics include balance sheets, profit and loss statements (P&Ls), break-even analysis, cash flow, and financing. Budgets, industry standards (critical KPIs) 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 many areas of beverage service, including wine, spirits, beer, mixology, nonalcoholic drinks and bar design. Wine tasting and appreciation is included. Students will study proper alcohol service and receive safe beverage service certification (ServeSafe Alcohol).

**COURSE 9: FACILITIES & DESIGN - 30 HOURS**

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



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

# HOSPITALITY & HOTEL 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. — the hospitality industry offers opportunities around the world. 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 age, cultural and gender diversity are 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 pathway to success in the world of hospitality and tourism.

## If You Can Make It Here ...

A busy and vibrant hotel and hospitality destination, New York City is a prime training ground. Tourists and business travelers are generating demand for everything from high-end boutique hotels to high-volume budget chains throughout the metropolitan area. That means more job and career growth opportunities for our graduates.

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

Your curriculum will be a unique blend of in-classroom coursework, 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 study 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, and ICE provides flexible class schedules for the eight- to 12-month diploma program.



## 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 take a road in-between, the knowledge you take with you can be your foundation for success.



*"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 open."*

**SCOTTY BERNADEAU**

Hospitality, '16



The 638-hour diploma program is divided into 10 courses with 219 lessons (150 in evening classes). The 11th 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. We'll show you 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 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 AND 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 a presentation 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, profit and loss statements (P&Ls), 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 AND BACK OFFICE MANAGEMENT - 50 HOURS**

Successfully managing a hotel requires an awareness of every transaction and process that takes place from the time a guests check 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 AND 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**

The best hotels typically boast excellent food venues. Being equipped 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 to purchasing, storing, menu design and preparation, to plate presentation, planning and operations. 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, events or catering companies.

**ICE ELECTIVES**

Don't miss our menu of hands-on specialty food and beverage classes. ICE's recreational division offers more than 2,400 cooking, baking, beverage and professional development classes each year at our New York campus. All New York campus career students are given \$350 worth of recreational class credits to complement their education. Career students studying Culinary Arts, Pastry & Baking Arts, Health-Supportive Culinary Arts, and Hospitality & Hotel Management also receive ICE's six-session Wine Essentials course (\$595 value) at no charge.

**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:



Curriculum is subject to change at any time without notice.

# 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 who built careers at some of the nation's leading institutions of food, culture and business.

It is no secret that growth of knowledge and skills 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 at 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, 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 for you. It's another way that we help you find your culinary voice at ICE. Course categories include:

## Food Media Studies

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

## Elite Chef Demonstration Series

Guest chefs have included Nicolas Sale (Ritz Paris), Paul Liebrandt (former Corton), Fredrik Berselius (Aska), Jean-François Bruel (Restaurant Daniel), Eunji Lee (Jungsik) and Ana Ros (Hiša Franko).

## 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 16 students. In addition, ICE offers:

- Master classes with Creative Director/Chef-Instructor Michael Laiskonis (2007 James

- Beard Best Pastry Chef in America).
- Sugar and cake decorating.
- Master classes in chocolate and showpiece design.

## Modernist and Advanced Culinary Studies

- Sous vide and hydrocolloids.
- Advanced techniques and applications.

## Management Studies

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

## Wine and Beverage Classes

- Master classes with expert sommeliers.
- Culinary mixology classes.
- Survey classes focusing on topics like Spanish, New World and Tuscan 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.*



Our Elite Chef demo series has featured (clockwise from above) 2017 World's Best Female Chef and "Chef's Table" star Ana Ros; executive pastry chef of two-Michelin-starred Jungsik, Eunji Lee; and world-renowned Chef Paul Liebrandt.



## 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. Artisanal 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 Pastry & Baking Arts curriculum, for students who aspire to specialize in bread. 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.



### 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 was 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 New York Times and Food Arts.

## The Art of Cake Decorating

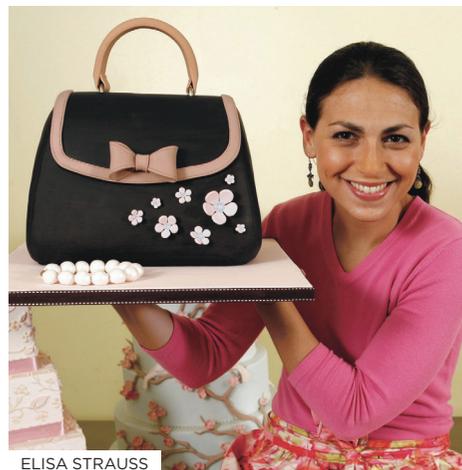
Exquisitely designed wedding cakes and intricately decorated cupcakes have emerged as cultural icons, celebratory rites, and a booming business trend.

ICE's Art of Professional Cake Decorating was created for those interested in pursuing a 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.

Lessons supported by renowned pastry chefs and ICE alumni Penny Stankiewicz and Elisa Strauss cover 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 aspects 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, Hospitality & Hotel Management and Health-Supportive Culinary Arts programs structured as a hands-on externship. Each student in these programs is required to complete this critical training before graduation.

Your externship integrates and further hones your skills and gives you real-world application of your knowledge, frequently resulting in both a job offer and new, valuable connections. The strength and breadth of ICE's extern program is impressive. Each year, ICE places more than 400 externs in over 200 establishments – the very same types of settings you aspire to work in after graduation.

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

The vast range of ICE externships offers opportunities to work and learn at renowned establishments including: Union Square Cafe, Del Posto, Jean-Georges, Eleven Madison Park, Le Bernardin and Per Se. The multiple restaurants owned by chefs Dan Barber, Daniel Boulud, Andrew Carmellini, David Chang, Tom Colicchio, Alex Guarnaschelli, Daniel Humm, Thomas Keller, Nobu Matsuhisa, Alfred Portale, Eric Ripert, Missy Robbins, and Jean-Georges Vongerichten and restaurateurs Joe Bastianich, Danny Meyer and Stephen Starr 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 provide opportunities in remarkable kitchens and businesses.

## Choose Your Track, and Make Your Success.

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

You might choose to take an externship outside of the restaurant environment. For students passionate about food media, we've facilitated test kitchen externships at Food Network, Saveur, Martha Stewart Living and Marley Spoon. 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 extensive contacts throughout the culinary world offer students a diverse 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 and find the most beneficial placement. Externships may be paid or unpaid, and are structured so that your performance is monitored by ICE's professional staff, with subsequent feedback and evaluations incorporated into your overall grade.

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



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

### DREW NIEPONENT

President, Myriad Restaurant Group

Has opened over 30 restaurants around the world in 20 years, 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 for Outstanding Chef. 2012 James Beard Award for Best Chef: New York City. Former executive chef of Blue Hill at Stone Barns. Gramercy Tavern was the No. 1 or No. 2 Most Popular Restaurant in the NYC Zagat Guide from 2009 to 2016.



## Selected Externship Placements

### NEW YORK CITY RESTAURANTS

ABC Cocina	Lilia
Aquavit	Locanda Verde
Aska	Loring Place
Atera	Lure Fishbar
Batard	Maharlika
BLT Steak	Maialino
Blue Hill	Maison Kayser
Blue Smoke	Maloney + Porcelli
Boulud Sud	Marea
Buddakan NY	Mark Forgione
Butter	Marta
Charlie Bird	Maysville
Cosme	Mission Chinese Food
Craft	Momofuku Ssam Bar
Daniel	Morimoto
Danji	Murray's Cheese Bar
db Bistro Moderne	Nix
Del Frisco's Grille	Nobu
Dirt Candy	The Nomad
Eataly	Oceana
Eleven Madison Park	Olmsted
Empellon Taqueria	Perry Street
Gotham Bar & Grill	Prune
Gramercy Tavern	Red Rooster
Hanjan	Riverpark
Haven's Kitchen	The Clocktower
High Street on Hudson	The Dutch
Hu Kitchen	Vandal
Huertas	Toro NYC
Jean-Georges	Tribeca Grill
JoJo	Union Square Cafe
Landmarc	Untitled
Le Turtle	Zuma New York

### PASTRY/SPECIALTY SHOPS

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

### MEDIA/TEST KITCHENS

Food Network  
Hello Fresh  
Marley Spoon  
Martha Stewart Omnimedia  
Saveur

### HOTELS/CORPORATE DINING/CATERING

Allegria Hotel	Tarrytown House Estate
Aloft Hotels	The Edison Hotel
Convenc	The Heldrich
Crowne Plaza JFK	The Mark Hotel
Excelsior Hotel	The Peninsula New York
Food Bank for NYC	The Penn Club
Garden City Hotel	Triumph Hotels
Hyatt Bridgewater	Union League Club NYC
Muttontown Country Club	Union Square Events
Sheraton LaGuardia East	Washington Square Hotel
Sodexo	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.

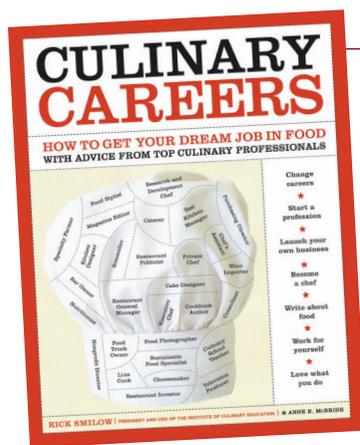
## Job Placement & Career Services

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 can 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 to develop your professional presence and match you with a member of our employer network. Whether a bustling, highly regarded restaurant, or an artisanal bread bakery, we help you get there. And because the doors of our Career Services department are open to all alumni regardless of graduation date, your access to job opportunities is lasting



### 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) can provide a road map for career success. The book includes candid portraits of dozens and dozens of coveted jobs at all levels to help you find your dream position. "Culinary Careers" is a guide to navigate the seemingly endless range of career opportunities in the food industry today.

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

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

# AWARDS, HONORS & RECOGNITION

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

## School and Administration Awards



**The Daily Meal**  
All Things Food & Drink  
#1 Best Culinary School in America  
September 2016



#1 Best Culinary School  
2016



- ★ IACP 2015 Award of Excellence for Culinary School of the Year
- ★ ICE's President Rick Smilow is a past winner of the IACP's Culinary Entrepreneur of the Year award of excellence. Smilow was also designated as the annual honoree by the New York Association of Culinary Teachers.

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

**The New York Times** **CBS**  
**THE WALL STREET JOURNAL** **CNN**  
**CRAIN'S** **YAHOO! NEWS**

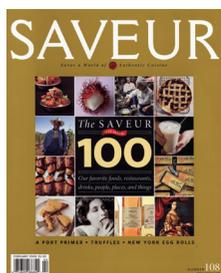
## School Media Distinctions



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



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



Saveur magazine included ICE in a roundup of "100 Culinary Things We Love"



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

## Alumni Honors



2019 James Beard Award for Best Chef: Southeast  
**MASHAMA BAILEY**  
Executive Chef and Partner, The Grey, Savannah, GA



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



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



Other national James Beard Award winners include:  
**GINA DEPALMA**,  
**CLAUDIA FLEMING**,  
**JAMIE TIAMPO**,  
**DENISE MICKELSON** and **ED BEHR** in assorted Pastry Chef, Chef and Media, and "Who's Who" categories.



2010 Emmy for Outstanding Reality-Competition Program, "Top Chef"  
**GAIL SIMMONS**  
Simmons has been a permanent judge on "Top Chef" since the show's start in 2006, and is a frequent guest on NBC's "Today" and ABC's "Good Morning America."



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

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



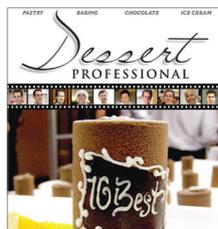
Rossoblu on LA Times' 2017 Top Ten restaurants list  
**STEVE SAMSON**  
*Chef/Owner, Rossoblu and Superfine Pizza, Los Angeles*

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

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

## Staff Awards

★ 2014 winner of IACP's Culinary Professional of the Year and 2008 winner of the James Beard Award for Outstanding Pastry Chef  
**MICHAEL LAISKONIS**  
*Creative Director*



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

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

## Other Recognition

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

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

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

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

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



In 2018, ABC's "The Chew" ran a national scholarship competition and taped at ICE.

## ICE on TV



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

**CAKE BOSS**  
Tony Albanese

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

**CHEF RACE UK VS. US**  
Pippa Calland  
Ronaldo Linares

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

**COOKING CHANNEL EDEN EATS**  
Eden Grinshpan

**COOKING CHANNEL UNIQUE SWEETS**  
Zac Young

**COOK YOURSELF THIN**  
Allison Fishman

**EVERYDAY FOOD**  
Margot Olshan

**FOOD NETWORK ASIA**  
Dan Segall

**F WORD STARRING GORDON RAMSEY**  
Maria Tampakis

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

**FOOD NETWORK HEARTLAND TABLE**  
Amy Thielen

**FOOD NETWORK REWRAPPED**  
Jenny McCoy

**FOOD NETWORK STAR**  
Alicia Sanchez

**FOOD NETWORK THE KITCHEN**  
Jenny McCoy

**GOOD DAY NEW YORK**  
James Briscione

**GOOD MORNING AMERICA**  
Madison Mangino Lee

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

**RESTAURANT DIVIDED**  
James Briscione

**SHARK TANK**  
Guy Vaknin

**THE CHEW**  
Michael Laiskonis  
Simon Cass  
Anthony Caporale  
Andrea Tutunjian  
King Phojanakong  
James Briscione

**TODAY SHOW**  
Allison Fishman  
Trish Magwood  
Denisse Oller  
Kelly Senyei  
Elisa Strauss

**THROWDOWN WITH BOBBY FLAY**  
Sohui Kim  
Kim Kushner  
Dave Crofton

**TEXAS RANCH HOUSE**  
Ignacio "Nacho" Quiles

**TOP CHEF**  
Gail Simmons  
Arnold Myint  
Ashley Merriman  
Alex Eusebio  
Freddy Guerreiro  
Sara Nguyen  
Joe Paulino  
Tina Bourbeau  
Adrienne Cheatham

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

**THE TASTE**  
Lee Knoeppel

# 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

### VIC CASANOVA - 2003

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

### JAMES HOLMES - 2001

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

### MATT HYLAND - 2005

Chef and Owner, Emily, Emmy Squared and Violet, NYC

### VIVIAN HOWARD - 2003

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

### SOHUI KIM - 2002

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

### ERIC MAY - 2000

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

### ASHLEY MERRIMAN - 2004

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

### MARC MURPHY - 1990

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

### ARNOLD MYINT - 2004

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

### 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 Chefs issue; Best New Chef East 2016 Taste Talks Award

### CHRISTINE SANCHEZ - 1997

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

### ANTHONY SASSO - 2004

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

### IVY STARK - 1995

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

### JOSEPH WREDE - 1995

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

### RACHEL YANG - 2001

Chef and Owner, Joule, Ravel, Trove, Seattle; 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

Head Baker and Co-Owner, Rustic Canyon Family of Restaurants, Santa Monica, CA; named among seven 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; StarChefs Rising Star 2015

### ELISA STRAUSS - 2000

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

### ZAC YOUNG - 2006

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



YANG



HOLMES



SIMMONS



GUERREIRO



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 GRINSHPAN - 2008

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

### KRISTEN MIGLORE - 2009

Creative Director, Genius at Food52; winner of multiple IACP awards; 2012 James Beard Award winner for Publication of the Year

### MARY NOLAN - 2008

Executive Chef, Bon Appétit, NYC

### GAIL SIMMONS - 1999

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

### SUSAN STOCKTON - 1993

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

## Research & Development/ Corporate Culinary

### MAXIME BILET - 2005

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

### STACY ADIMANDO - 2010

Former Executive Editor at Saveur.

### EINAV GEFEN - 1999

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

### PNINA PELED - 2000

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

### TAGERE SOUTHWELL - 2003

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

### JILL TALCOTT - 1998

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

## Culinary & Hospitality Management

### SILKY BENZANT - 2009

Food & Beverage Manager, Sunset Marquis Hotel & Villas, West Hollywood, CA

### JAKE CERRONE - 2006

General Manager, Patina Restaurant Group

### CHRISTINA DELLI SANTI - 2015

Director of Front Office, Ace Hotel, NYC

### ROMMEL GOPEZ - 2014

Director of Guest Relations, Hotel Edison, NYC

### JONCARL LACHMAN - 2002

Chef and Owner, Noord, Philadelphia

### MICHAEL LAWRENCE - 1990

Director of Operations, The Dinex Group, NYC; senior 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; 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

### DAVID SCHNEIDER - 2002

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

### ALICIA LOPEZ - 2017

Executive Sales Manager for InterContinental New York Barclay



We hosted a panel featuring Culinary Arts Chef-Instructor Michael Garrett and ICE alumni Adrienne Cheatham (Culinary, '07), Michael Jenkins (Culinary/Management, '06) and Kwame Williams (Culinary, '07), with a compelling dialogue moderated by James Beard Foundation Culinary Director Jameale Arzeno in honor of Black History Month.



STARK



HEALEA



HOWARD



BATALI



MAST

## International

### SAMIA AHAD - 1991

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

### FREDERICO GUERREIRO - 2008/2009

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

### GEORGIANNA HILIADAKI & NIKOS ROUSSOS - 2003

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

### FADI JABER - 2006

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

### LEIGH KOH PEART - 2008

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

### JILL SANDIQUE - 1992

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

### RAFAEL GOMES - 2008

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

### KITTY TRAVERS - 2003

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

### RICHARD YNAYAN - 2005

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



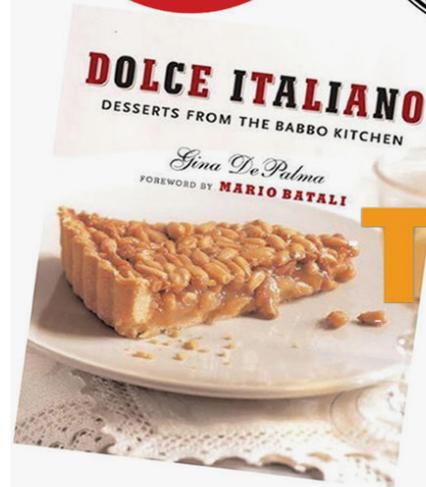
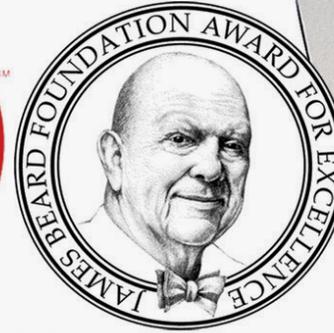
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FOOD & WINE

TOP



CHEF

Le Bernardin



RED ROOSTER Harlem

The GREY



GRINSPAN



TRINIDAD



GEFEN



YOUNG



HYLAND



& DAVID



GRAMERCY TAVERN

# INSTRUCTORS & FACULTY

Our chef-instructors and faculty bring invaluable experiences into the classroom, from working at restaurants, to authoring cookbooks, consulting or leading culinary enterprises.

## SCHOOL OF CULINARY ARTS



**REMY FORGUES**  
*Chef-Instructor*  
EDUCATION Ferrandi School of Culinary Arts, Université Pantheon (Paris)  
EXPERIENCE Vaucluse, Le Rivage, All'onda, Café Boulud (NYC), Restaurant L'Ami Jean (Paris)



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



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



**MARGOT OLSHAN**  
*Chef-Instructor*  
EDUCATION Institute of Culinary Education  
EXPERIENCE Martha Stewart Living Omnimedia, SoNo Baking Company & Café (owner), Margot Café & Wine Bar, Star Career Academy



**JOE PACE**  
*Director of Stewarding and Purchasing*  
EDUCATION Univ. of Arizona  
EXPERIENCE Restaurant Bouley, Petrossian, Darien Butcher Shop, Rissotteria



**FRANK PROTO**  
*Director of Culinary Operations*  
EDUCATION Culinary Institute of America  
EXPERIENCE Barcelona Wine Bar, Benchmark, Layla, The Tonic



**BARBARA RICH**  
*Lead Chef*  
EDUCATION California Culinary Academy, Washington University in St. Louis  
EXPERIENCE Natural Gourmet Institute, Danal, Savoy Restaurant, The Lobster Club, Zuni Cafe



**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**  
*Chef-Instructor*  
EDUCATION Schoolcraft College, Johnson & Wales College, Omni Baltimore Hotel  
EXPERIENCE Pierre Hotel



**BARRY TONKINSON**  
*Director of Culinary Research and Development*  
EDUCATION Westminster Kingsway College  
EXPERIENCE The Lanesborough (London), The Bath Priory, Spring Summer Associates

## ADMINISTRATION



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



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

## SCHOOL OF CULINARY MANAGEMENT



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



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



**TALIA BERMAN**  
*Instructor*



**ANTHONY CAPORALE**  
*Director of Spirits Education*



**MICHAEL EISENBERG**  
*Instructor*



**KATE EDWARDS**  
*Instructor*



**AMY FALBAUM**  
*Instructor*



**JULIA HEYER**  
*Instructor*



**VIN McCANN**  
*Instructor*



**ALAN SOMECK**  
*Instructor*



**NANCY SELZER**  
*Instructor*



**STEPHEN ZAGOR**  
*Lead 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 ARROYO**  
*Chef-Instructor*  
EDUCATION Art Institute  
EXPERIENCE Tabla, Nolitan Hotel, The Chocolate Room



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



**TOBA GARRETT**  
*Dean, The Art of 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



**AMY HESS**  
*Chef-Instructor*  
EDUCATION Culinary School of the Rockies, SUNY Oswego, Sorbonne University  
EXPERIENCE Print Restaurant, The Breslin, Northern Spy Food, Brown Place Hotel (Denver)



**ALEX ORMAN**  
*Chef-Instructor*  
EDUCATION New York City Technical College  
EXPERIENCE Hotel de France, Russian Tea Room, La Grenouille, Alor Cafe



**VILNA PETERS**  
*Chef-Instructor*  
EDUCATION New York City Technical College  
EXPERIENCE Sylvia Weinstock Cakes



**JOSEPH SETTEPANI**  
*Chef-Instructor*  
EDUCATION Culinary Institute of America  
EXPERIENCE Bruno Bakery & Restaurant, French Pastry School, Emporio Rulli



**PENNY STANKIEWICZ**  
*Chef-Instructor*  
EDUCATION Institute of Culinary Education, NYU  
EXPERIENCE Spice Market, Sugar Couture (owner), 92nd Street Y, Sarah Lawrence College, Cakefest



**JEFFREY YOSKOWITZ**  
*Lead Chef*  
EDUCATION New York City Technical College  
EXPERIENCE Maurice Pastry (owner), Les Friandises, Atrium Club, Alazurra

**SCHOOL OF  
HEALTH-  
SUPPORTIVE  
CULINARY ARTS**



**CELINE BEITCHMAN**  
*Director of Nutrition*  
EDUCATION Hunter College, Maryland University of Integrative Health  
EXPERIENCE Raket's Life Café, Freelance Caterer, Natural Gourmet Institute



**JILL BURNS**  
*Chef-Instructor*  
EDUCATION Philadelphia College of Art  
EXPERIENCE Rudolph Steiner School, Maryland University of Integrative Health, Natural Gourmet Institute, Author



**RICH LAMARITA**  
*Chef-Instructor*  
EDUCATION Maharishi Vedic University, Institute of Culinary Education  
EXPERIENCE Maharishi College of Natural Law, Long Island Hospital, Union Square Hospitality, Personal Chef, Natural Gourmet Institute



**ELLIOTT PRAG**  
*Lead Chef*  
EDUCATION Wayne State University, International Culinary Center, Natural Gourmet Institute  
EXPERIENCE Personal Chef, Siegfried & Prag Caterers (owner), Kibea Restaurant, Natural Gourmet Institute



**OLIVIA ROSZKOWSKI**  
*Chef-Instructor*  
EDUCATION Columbia University, Natural Gourmet Institute, New York University  
EXPERIENCE Mercer Kitchen, Union Square Hospitality, Danny SEO Publications, Natural Gourmet Institute



**JAY WEINSTEIN**  
*Chef-Instructor*  
EDUCATION Nassau Community College, Culinary Institute of America, New York University  
EXPERIENCE Jasper's, Four Seasons Hotel, Bright Food Shop, Natural Gourmet Institute, Author



**ANN ZIATA**  
*Chef-Instructor*  
EDUCATION Natural Gourmet Institute  
EXPERIENCE Raven's Restaurant, First Descents, Natural Gourmet Institute

**SCHOOL OF HOSPITALITY MANAGEMENT**



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



**ANDREW CATALANO**  
*Instructor*



**KATIE CHAMBERLAIN**  
*Instructor*



**IRMA GIANNI**  
*Instructor*



**GRACE GORDON**  
*Instructor*



**KARYN SELTZER**  
*Instructor*

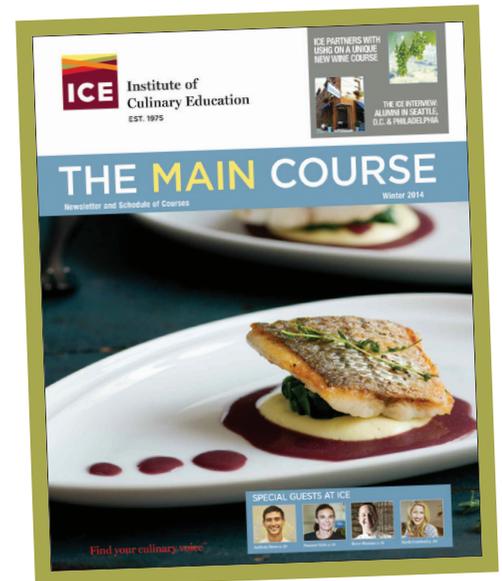


**ROBERT WARMAN**  
*Instructor*



**BRITTANY WINEGLASS**  
*Instructor*

# WINE, ELECTIVES & GUEST SPEAKERS



## Electives & Wine Education

All career 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, ICE Culinary Arts, Pastry & Baking Arts, Health-Supportive Culinary Arts and Hospitality & Hotel Management 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. Examples include:

- Chef Michael Anthony (Gramercy Tavern)

discussing local American cuisine.

- Chef Roland Mesnier demonstrating desserts from his 25 years as White House pastry chef.
- Author and 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 complement 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), Candy Wallace (San Diego), Missy Robbins, Christina Tosi and Michael Schlow (Boston).



From top to bottom: The Main Course, ICE's Recreational Cooking newsletter; guest speakers at ICE (clockwise): Christina Tosi, Alain Ducasse, New Orleans chef Donald Link, Alex Guarnaschelli; ICE students on "The 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 comfortable and convenient student housing in some of New York City's 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 works with third-party housing vendors to coordinate a variety of housing options, from dorms to apartments to homestays. In most instances, we have pre-negotiated rent and short-term lease options consistent with our career program lengths. Students can choose from unfurnished or furnished rooms or apartments, and have access to Wi-Fi, shared or private kitchens, laundry, gyms and more amenities as determined by budget. Students whose permanent home addresses are more than 100 miles from ICE's New York campus can receive a discount of up to \$2,500 off of their tuition fees and charges to defray relocation costs. Our housing partners



offer the opportunity to live in some of the city's best neighborhoods, all with easy transportation to

ICE's downtown location. Our campus is conveniently located in walking distance to most train, bus and ferry lines.

## DORM-STYLE ROOMS

Dorm-style options offer a traditional student housing experience at a reasonable price. Become part of a community of other students from schools and universities throughout the city. This is a great opportunity to meet other students who are also new to the city and here to learn. Choose a private room or share with up to two other students — whatever you're most comfortable with that fits your budget. You can request fellow ICE students as roommates.

## APARTMENTS

ICE connects students with apartment options in a range of budgets, with shared, studio, multi-bedroom and luxury listings to help you find a place to call home. You can share a completely furnished apartment with a person who has been selected to match your profile — or make an unfurnished studio your own. You can even be paired with another ICE student. Want to live by yourself? We've got you covered.

## CO-LIVING

An increasingly popular option in New York City's expensive real estate market is co-living: private or shared rooms in group homes with all-inclusive pricing. Students are matched with housemates in

fully furnished spaces with community-centered amenities. Students can meet neighbors in similar life stages and be paired with fellow students, typically with a shared kitchen.

## HOMESTAYS

Homestays offer furnished, private rooms in the home of a host family. The families who participate provide lodging in one of the most exciting cities in the world. Host families are resources for local knowledge and can make your stay a cultured and enriching experience.

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 forged foreign alliances and arranged international travel and externship programs for students and alumni.

## International Affiliations

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

ICE was a founding partner and a key curriculum source for SwissAm, a culinary and hospitality institute that started in St. Petersburg, Russia, in 2012. The partner of SwissAm is the Dve Palochki restaurant group. ICE chef-instructors assisted with the school's development and student exchanges.



### HOI AN, VIETNAM - STREETS INTERNATIONAL

STREETS is a nonprofit culinary and hospitality training program for orphans and disadvantaged 17- to 21-year olds in Hoi An 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-Led Trips

ICE chef-instructors lead periodic trips to European culinary destinations, including hands-on cooking and master classes. Kathryn Gordon leads a trip to the Loire Valley in France.

## Foreign Internship & Volunteer Opportunities

While students cannot do their ICE program's 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; in some cases the internships include payment.

# PROGRAM ADVISORY COMMITTEE

Our Program Advisory Committee is made up of a wide range of professionals, all of whom are committed to helping ICE excel. The group includes a wide range of highly respected and creative working culinary and hospitality professionals. They're an invaluable resource, reviewing our curriculum to meet their high standards and providing feedback on training that prepares students for growth.

## 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

---

- DR. ROBERT GRAHAM, MD** Co-Founder, FRESH Med NYC

---

- ALEX GUARNASCHELLI** Executive Chef, Butter; 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

---

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

---

- ANTHONY SASSO** Executive Chef, La Sirena

---

- LISA SASSON** NYU Clinical Associate Professor

---

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

---

- PARAS SHAH** Formerly Executive Chef, Barcelona

---

- GAIL SIMMONS** Permanent Judge/Host, "Top Chef"; 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

- 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

## Hospitality & Hotel Management

- SONNY CHRISTOPHER** General Manager, Washington Square Hotel

---

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

---

- MATTHEW DEMPSEY** General Manager, Dylan Hotel

---

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

---

- MARLENE POYNDER** General Manager, Conrad Hotel

---

- LOUIE SHAPIRO** Director of Human Resources, iHotels

---

- MELISSA SIMS** Director of Human Resources, Four Seasons Downtown

---

- MARK SPERANZA** General Manager, Hotel Hayden

---

- ED STANISZEWSKI** General Manager, Sheraton La Guardia East Hotel

---

- ROBERT WARMAN** Former CEO, Hotel Langham

---

- LAUREN YANOFF** Director of Corporate & Group Sales, iHotels



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 its 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.

### CITYMEALS-ON-WHEELS

Citymeals-on-Wheels delivers meals to homebound elderly in New York City. ICE has provided the organization with 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) has a mission 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, jobs, internships, college advising, after-school programs, product donations, and scholarships.

### 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 No. 1 restaurant!

ICE is a key supporter of STREETS, and ICE President Rick Smilow is a STREETS board member.

### 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

### 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.

### HURRICANE SANDY –

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



### OTHER ORGANIZATIONS SUPPORTED

#### INCLUDE:

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.

## ICE & Sustainability

ICE Director of Sustainability Bill Telepan welcomed members of the press into our hydroponic farm for a guided tour. The group harvested fresh herbs, which Chef Bill used to prepare a three-course, zero-waste meal for all.



# FACILITIES & TECHNOLOGY

Designed with creativity and community in mind, our facility in Lower Manhattan is truly a unique destination, extending over 74,000 square feet with waterfront views. Students have access to 12 kitchens, six classrooms and special features like labs for cooking technology and for chocolate, a mixology center, a hydroponic farm, and demonstration kitchen.

ICE's facility offers a wide range of compelling 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 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 firsthand look at sustainable, high-volume cooking methods, this kitchen produces hundreds of gallons of stock each month and also offers facilities to smoke meats, vegetables and spices.

- **DEMONSTRATION KITCHEN & RECEPTION SPACE**

Complete with river views, this space offers 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 textbooks 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 more than 20 herbs, microgreens, 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, winnow, enrober and more. The lab is also outfitted with the high-quality tools for the finishing of artisanal chocolate bars, truffles, bonbons and more.

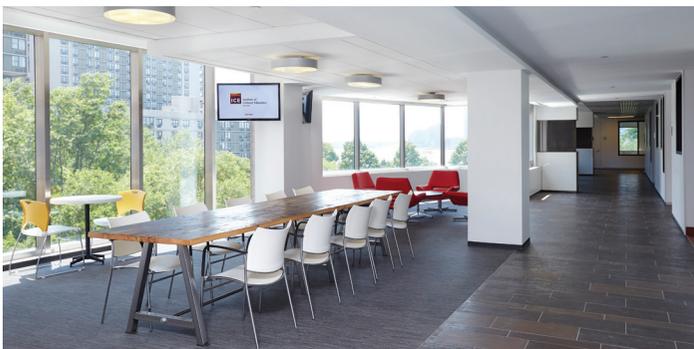
### CULINARY TECHNOLOGY LAB

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 faculty 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.

Hospitality students gain firsthand experience with the 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.



# LOS ANGELES CAMPUS

In March 2018, the Institute of Culinary Education opened a campus in Pasadena, California. This campus offers intensive diploma programs in Culinary Arts, Pastry & Baking, Restaurant & Culinary Management and Health-Supportive Culinary Arts.




**SUZANNE GOIN**  
 Chef/Co-Owner, Lueques, AOC and more

“When I visited ICE in New York, I was so impressed with the school’s facilities and culinary programs. I know our L.A chefs and restaurateurs are looking forward to having a premier culinary school for aspiring chefs and having a resource for recruiting talent close to home.”



**JON SHOOK + VINNY DOTOLO**  
 Chefs/Co-Owners, Animal, Jon & Vinny’s and more

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



**WOLFGANG PUCK**  
 Chef/Co-Owner, Spago, WP24 and more

“I was thrilled to learn that the Institute of Culinary Education is expanding and opening its second location in Los Angeles. L.A. is a hub of culinary innovation, and having a culinary school of ICE’s caliber in this market will only enhance the city’s standing as a major culinary center in the U.S.”

# OUR HISTORY



## 1974-1995

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

energy, are still felt at the school today.

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

In 1983, Kump inaugurated the professional program to train aspiring chefs. He himself had learned from the best, and former teachers of his such as James Beard, Simone Beck, Marcella Hazan and Diana Kennedy all later came to teach classes at the school. Illustrious food-world figures such as Julia Child, James Peterson, Sara Moulton and David Bouley were frequently guest instructors. In 1986, Chef Nick Malgieri's association with the school began. Former executive pastry chef at Windows on the World, Malgieri launched the school's pastry and baking program.

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

## 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 and Café Boulud. Smilow remains CEO and principal owner of the school.

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

By 1997, the school's recreational cooking program had grown to be one of the largest in the nation. With 2,400 hands-on cooking, baking, beverage and professional development classes per year, it offers breadth, depth and frequency.

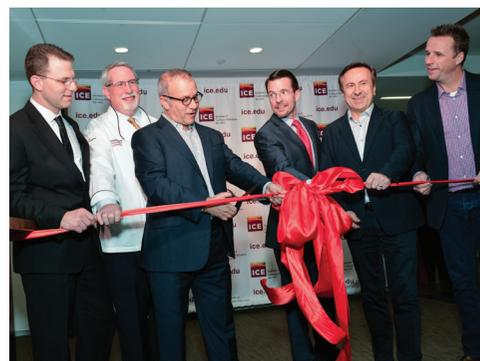
In response to the growth and stature, the name was changed in 2001 to the Institute of Culinary Education or ICE.

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

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

In 2000, the school was accredited by the ACCSC (Accrediting Commission of Career Schools and Colleges). We have continued to meet accreditation standards with on-site evaluations every five years.

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



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



# Find your culinary voice™

הלש ירנילוקה לוקה תא יאצמת   
*Hebrew*

Գտեք ձեր խոհարարական ձայնը   
*Armenian*

Hitta din kulinariska röst   
*Swedish*

Tìm giọng nói nấu ăn của bạn   
*Vietnamese*

अपने पाककला आवाज खोजें   
*Hindi*

Trova la tua voce culinaria   
*Italian*

找到你的烹飪聲音   
*Chinese*

요리의 목소리 찾기   
*Korean*

اكتشف نفسك في عالم الطبخ   
*Arabic*

Найдите свой кулинарный голос   
*Russian*

Encuentra tu Voz Culinaria   
*Spanish*

Βρείτε τη μαγειρική σας φωνή   
*Greek*

あなたの料理の声をみつける   
*Japanese*

Trouvez votre voix culinaire   
*French*

# ICE EDUCATIONAL ADMINISTRATION

RICK SMILOW *President & CEO*

RICHARD SIMPSON *Vice President of Education*

MATT PETERSEN *Chief Operating Officer;  
Chief Financial Officer*

BRIAN ARONOWITZ *Chief Marketing Officer*

ANDREA TUTUNJIAN *Dean/Director of Education*

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

LORNE FELDMAN *Dean of Students*

MAUREEN DRUM FAGIN *Director of Career Services &  
Administration*

BARBARA RICH *Lead Chef, Culinary Arts*

JEFF YOSKOWITZ *Lead Chef, Pastry & Baking Arts*

MICHAEL LAISKONIS *Creative Director*

BARRY TONKINSON *Director of Culinary Research and  
Development*

KATE McCUE *Director of Recreational Division*

PAULINE PINNOCK *Director of Special Events*

HILLERY WHEELER *Director of Admissions*

RICHARD VAYDA *Director of Wine & Beverage Studies*

FRANK PROTO *Director of Culinary Operations*

JOHN SHIELDS *Director of Information Technology*

SHANTI STEPHENSON-HUDSON *Director of Student  
Financial Services*

AMA ADUSEI *Director of Enrollment Management*

TRACY ZIMMERMANN *Lead Chef, Recreational Division*

TRACY WILK *Lead Chef/Recipe Editor, Recreational Division*

ANTHONY CAPORALE *Director of Spirits Education*

EAMON ROCKEY *Director of Beverage Studies*

LACHLAN SANDS *Los Angeles Campus President*



# Find your culinary voice™



**Institute of  
Culinary Education**

EST. 1975

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