



Institute of
Culinary Education
EST. 1975
NEW YORK | LOS ANGELES

FOR IMMEDIATE RELEASE

THE INSTITUTE OF CULINARY EDUCATION TO ACCEPT GI BILL BENEFITS IN LOS ANGELES **--The school's LA campus joins NYC campus in accepting military and veteran benefits--**

LOS ANGELES (June 17, 2020) – The Institute of Culinary Education (ICE) today announced the availability of GI Bill® educational benefits to veterans at its Los Angeles campus. The campus, which opened in 2018, joins the New York City campus in accepting these military benefits to attend the school. At the LA campus, ICE's career training programs in Culinary Arts, Pastry & Baking Arts, Health-Supportive Culinary Arts and Restaurant & Culinary Management are eligible.

“At the Institute of Culinary Education, we value members of the military and honor their commitment to our country,” said Lachlan Sands, Los Angeles campus president. “We’re thrilled to be able to offer these benefits to veterans and we’re committed to helping them build their next chapter and find their culinary voice at ICE.”

There are several active duty and veteran’s benefit programs available to ICE students. In addition to post 9/11 GI Bill® educational allowances from the Department of Veterans Affairs and tuition assistance benefits available to military members from the Department of Defense, ICE also offers members of the military special tuition discount programs, including:

- Students taking the Culinary Arts, Pastry & Baking Arts and Health-Supportive Culinary Arts programs can receive a \$2,500 tuition discount in addition to their military benefits.
- Students taking the Restaurant & Culinary Management program can receive a \$750 tuition discount in addition to their military benefits.
- When Restaurant & Culinary Management is combined with Culinary Arts, Pastry & Baking Arts and Health-Supportive Culinary Arts, students can receive a \$3,250 maximum tuition discount in addition to their military benefits.

“There's a really big similarity between the military and the culinary world,” said Kelly Bedford, a 2019 Pastry & Baking Arts graduate who used her GI Bill® benefits to attend ICE’s New York campus. “There is a lot of organization. There is a rank structure. And there is camaraderie. The culinary world is not that big, and neither is the military. They are both small, little communities and everybody watches out for each other as best they can. It’s that sense of family and belonging and I hadn’t had that since I was in the Marine Corps.”

For more information on benefits for military and veterans, visit <https://www.ice.edu/losangeles/admissions-financial-aid/military-veterans>.

###

About the Institute of Culinary Education

The Institute of Culinary Education (ICE) is one of the largest and most diverse culinary schools in the world with campuses in New York and Los Angeles. Established in 1975, ICE offers award-winning six to 13-month career training programs in Culinary Arts, Pastry & Baking Arts, Health-Supportive Culinary Arts, Restaurant & Culinary Management and Hospitality & Hotel Management, in addition to professional development in Artisan Bread Baking and The Art of Cake Decorating — with more than 14,000 alumni, many of whom are leaders in the industry. ICE also offers continuing education for culinary professionals, hosts 400 special events each year and is home to one of the world’s largest recreational cooking, baking and beverage programs with 26,000 students

annually. ICE's 74,000-square-foot, cutting-edge campus in New York City and its new 38,000-square-foot Los Angeles campus were designed for inspiration, creativity and community. Visit us at ice.edu or join us on Twitter, Instagram and Facebook at @iceculinary to find your culinary voice™.

GI Bill® is a registered trademark of the U.S. Department of Veterans Affairs (VA). More information about education benefits offered by VA is available at the official U.S. government website at <http://www.benefits.va.gov/gibill>.

CONTACT:

Stephanie Fraiman
Public Relations Director
Institute of Culinary Education
(212) 847-0703
sfraiman@ice.edu