



**Institute of
Culinary Education**

EST. 1975

NEW YORK | LOS ANGELES

Culinary Arts
Pastry & Baking Arts
Plant-Based Culinary Arts
Restaurant & Culinary Management
Tourism, Travel & Hospitality Management
Professional Development

CAREER PROGRAMS

NEW YORK CAMPUS





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Culinary Ed
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A LETTER FROM OUR CEO

For many, food is the ultimate expression of passion, creativity and happiness. For nearly five 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, Plant-Based Culinary Arts, Tourism, Travel & Hospitality 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. ICE is consistently ranked as one of the best culinary schools in America by multiple media outlets, including The Daily Meal, Chef's Pencil, Best Choice Schools, College Rank and USA Today.

In the last ten 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 1,800 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, inspired by the curriculum of the former Natural Gourmet Institute. In 2020, ICE entered an agreement with the now-closed International Culinary Center (ICC, former French Culinary Institute or FCI) to inherit and incorporate the best elements of the historic school's legacy at our New York and Los Angeles campuses. This included hiring many former ICC instructors and introducing Intensive Sommelier Training at ICE. In 2024, ICE launched Tourism, Travel & Hospitality Management, an innovative and pragmatic business program designed for students interested in career paths in these interrelated industries.

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
Chairman and Founder



RICHARD SIMPSON
Vice President - Education



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Career Programs Catalog
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A CULINARY EDUCATION FOR THE REAL WORLD

You see it in your neighborhood, and your friends talk about it. It impacts society, culture, health, happiness and even the economy. 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? According to projections by the National Restaurant Association, "Between 2024 and 2032, the industry is projected to add 150,000 jobs a year on average with total staffing levels reaching 16.9 million in 2032."

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. Many of our alumni are award winners and industry leaders. We are proud that so many of our grads are active in all facets of the hospitality and culinary world.*

NYC and LA are Culinary Capitals

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

Unlimited, Exciting Culinary Opportunities

In addition to offering students a wealth of extracurricular activities, the city is our extended classroom. 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 Momofuku, 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?

*The 2023 ACCSC (accrediting) annual report employment rate is 79% of 610 students available for employment. (The rate excludes grads who enrolled in further education, were international students, or were unavailable due to active military service, medical reasons, incarceration, or were deceased). The remaining 21% includes students who were employed in an unrelated occupation, unemployed, or whose outcomes were unknown to ICE at the time of filing. Please see the ICE Career Catalog for detailed Employment Rate information for each program.



River View of Brookfield Place, ICE's NYC home

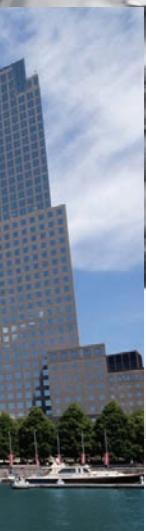




"I've been working with ICE students in New York for years and they are consistently among the best young chefs in my restaurants."

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 1/2, 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

TURN YOUR PASSION INTO A PROFESSION

CAREER TRAINING PROGRAMS



ICE is proud to offer a wide range of career training programs at the diploma and certificate level to prepare students for today's broad and expanding culinary landscape.

Diploma Programs:
*Graduate in as little as
8 months.*

Culinary Arts

What we think of when we hear "classically trained;" this foundational career training program covers the theory, practice and art of cooking.



Pastry & Baking Arts

Combining classic technique and modern trends, this program is international in scope and encompasses traditional and contemporary methods.



Certificate Programs:
*Graduate in as little as
8 weeks.*

Sommelier Training

An immersive wine and beverage education, and the only training program recognized by the court of Master Sommeliers, Americas.



Artisan Bread Baking

Explore the history and craft of artisan bread baking - from traditional European loaves to specialty breads like pita, naan and more.





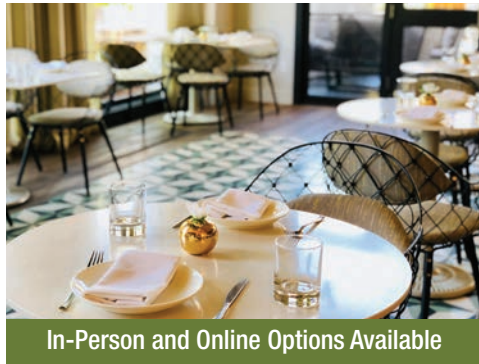
Plant-Based Culinary Arts

This health-supportive program offers a holistic approach to nutrition-minded cooking with a focus on whole foods and wellness.



Restaurant & Culinary Management

Designed to be taken alone or paired with an Arts program, this innovative course teaches the ins-and-outs of owning and operating a food business.



In-Person and Online Options Available

Tourism, Travel & Hospitality Management

This program teaches students strategic, financial and operational best practices specific to travel, tourism and hospitality businesses.



In-Person and Online Options Available

The Art of Cake Decorating

Students are taught advanced skills including buttercream piping, hand molding, royal icing, string work and sugar flowers for the traditional and modern cake styles.



“

Having the strong culinary background that I learned from ICE really helped me with everything I have done since school. It gave me credibility in the industry, and gave me the language and the skills I needed to later stand beside some of the greatest chefs in the world.

GAIL SIMMONS

Special Projects Editor at Food & Wine, and “Top Chef” Judge, ICE Culinary Arts ‘99

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, Tourism, Travel & Hospitality Management and Plant-Based 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. Typically, ICE places externs in over 200 establishments per year – 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 potential opportunities to work and learn at renowned establishments including: Union Square Cafe, Del Posto, Jean-Georges, Eleven Madison Park, Le Bernardin and Per Se. ICE students have been placed at 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. 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.

These externships can lead to job offers. With our finger on the pulse of the New York food scene, we provide opportunities in remarkable kitchens and businesses.

*While ICE offers personal assistance to our students for externship placement and job placement, we can not guarantee that each student will secure the externship placement of their choice, nor can we guarantee job placement upon graduation.

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 potential 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.



A Sample of 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.

For a full listing of externship sites, visit www.ice.edu/career-services-resources/career-services/externships

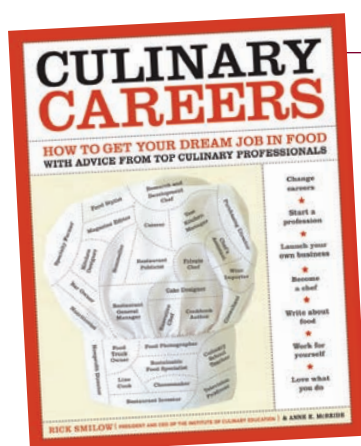
Job Placement & Career Services

We're proud to present a robust offering of job opportunities from our community for each ICE graduate, and 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 have access to a full range of services to help get your start in the food business: job fairs, 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 with you 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 career program alumni regardless of graduation date, your access to job opportunities is lasting.



WE WROTE THE BOOK ...

Written by ICE's CEO 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-services-resources

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.

CULINARY ARTS



BARBARA RICH
Assistant Director of Education
EDUCATION California Culinary Academy, Washington University in St. Louis
EXPERIENCE Natural Gourmet Institute, Danal, Savoy Restaurant, The Lobster Club, Zuni Cafe



BARRY TONKINSON
Vice President of Culinary Operations
EDUCATION Westminster Kingsway College
EXPERIENCE The Lanesborough (London), The Bath Priory, Spring Summer Associates



HERVE MALIVERT
Director of Culinary Affairs
EDUCATION Lycee Hotelierie DeBelgarde
EXPERIENCE International Culinary Center, Orsay Restaurant, Le Goulue



JAMIE BLATT
Chef-Instructor
EDUCATION Culinary Institute of America
EXPERIENCE Pichoune, Bar Six, Whole Foods Market, NE Region, Mercado Little Spain



GILL BOYD
Chef-Instructor
EDUCATION Johnson & Wales University
EXPERIENCE Gill's Coffee Bar, Veg City Diner, Le Cordon Bleu California



LEIF EVANS
Chef-Instructor
EDUCATION French Culinary Institute
EXPERIENCE International Culinary Center, Lecole at ICC, Joanne Trattoria



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)



OZMAR HEREDIA
Chef-Instructor
EDUCATION Le Cordon Bleu
EXPERIENCE Craft, Llama Inn, Llama San, Eataly



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



DAVID GROSS
Chef-Instructor
EDUCATION Institute of Culinary Education
EXPERIENCE The Carlyle, Mondrian Park Avenue Hotel, The Hoxton, The Standard, PUBLIC Hotel



PAUL DIBARI
Chef-Instructor
EDUCATION Johnson & Wales University
EXPERIENCE Wallse, Bar Stuzzichini, Mercer Street Hospitality Group, Harvest on Hudson





PASTRY & BAKING ARTS



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)



JÜRGEN DAVID
Director of Pastry Research and Development
 EDUCATION Patisserie of the Society of Viennese Hoteliers
 EXPERIENCE International Culinary Center, Kvikne's Hotel, Confiserie Himmel



RICHARD KENNEDY
Lead Chef, Pastry & Baking
 EDUCATION New York City College of Technology
 EXPERIENCE The Mark Hotel, The Boathouse Cafe, The Art Institute



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



KIERIN BALDWIN
Chef-Instructor
 EDUCATION French Culinary Institute
 EXPERIENCE Café Boulud, A Voce, Sullivan Street Bakery, Locanda Verde, The Dutch



LUISA DEGIROLAMO
Chef-Instructor
 EDUCATION Culinary Academy of Long Island
 EXPERIENCE Rustic Root, Elizabeth's Chocolates, Jacqueline's Patisserie, The Garden City Hotel



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



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



SANDRA PALMER
Chef-Instructor
 EDUCATION Institute of Culinary Education
 EXPERIENCE One Girl Cookies, Ella's Bellas Bakery, Three Tarts



RAVINDRA VERMA
Chef-Instructor
 EDUCATION
 EXPERIENCE The Oberoi, Ritz-Carlton



PAULINE PELEA
Chef-Instructor
 EDUCATION Culinary Institute of America, Center of Culinary Arts
 EXPERIENCE Kyotofu, Bouchon Bakery



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



TRUNG VU
Chef-Instructor
 EDUCATION Le Cordon Bleu California
 EXPERIENCE Upland, David Burke fabrick, The Standard High Line



INSTRUCTORS & FACULTY

PLANT-BASED CULINARY ARTS



SCOTT LARSON
*Lead Chef,
Plant-Based Culinary Arts*
EDUCATION Culinary Institute of America
EXPERIENCE International Culinary Center, Union Square Events, Vanderbilt at South Beach



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



SUSAN GREELEY
Chef-Instructor, RDN
EDUCATION Tufts University
EXPERIENCE Castle Connolly, Atlantic Health System, FitBit



JASON HAWK
Chef-Instructor
EDUCATION Culinary Institute of America
EXPERIENCE David Burke Tavern, The Cock and Bull, Claudette



RICH LAMARITA
Chef-Instructor
EDUCATION Maharishi Vedic University, Institute of Culinary Education
EXPERIENCE Maharishi College of Natural Law, Tablea Restaurant, Personal Chef, 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

ADMINISTRATION



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





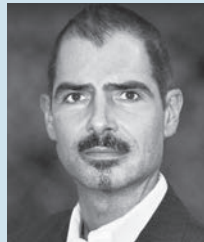
**CULINARY
MANAGEMENT**



BRIAN KONOPKA
*Director of Strategic
Operations, Dean of
Restaurant & Culinary
Management*



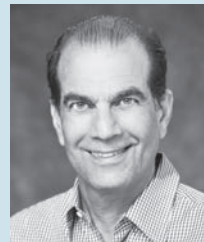
RICK CAMAC
*Executive Director of
Industry Relations*



RICHARD VAYDA
*Director, Wine and Beverage
Studies*



ANTHONY CAPORALE
Director of Spirits Education



ALAN SOMECK
Instructor



STEPHEN ZAGOR
Lead Instructor

**TOURISM,
TRAVEL &
HOSPITALITY
MANAGEMENT**



KATIE CHAMBERLAIN
*Dean of Hospitality & Hotel
Management*



ANDREW CATALANO
Instructor



ISABELLE GONZALEZ
Instructor



**NANCY
VATCHARASOONTORN**
Instructor



ROBERT WARMAN
Instructor

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

MASHAMA BAILEY - 2001

Executive Chef, The Grey; 2022 James Beard Award for Outstanding Chef and 2019 James Beard Award for Best Chef: Southeast; starred on Netflix's "Chef's Table"

VIC CASANOVA - 2003

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

ADRIENNE CHEATHAM - 2007

"Top Chef" season 15 runner-up, 2021 Blue Hill at Stone Barns Chef-in-Residence; former Executive Sous Chef, Le Bernardin

SUZANNE CUPPS - 2005

Executive Chef, Dig Food Group's 232 Bleecker; former Executive Chef, Union Square Hospitality Group's Untitled

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

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

ASHLEY MERRIMAN - 2004

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

MARC MURPHY - 1990

Former 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"

ANTHONY RICCO - 2001

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

MISSY ROBBINS - 1995

Executive Chef, Lilia, NYC; Misi (Executive Chef, Misi and Lilia); selected for Food & Wine 2010 Best New Chefs issue; Best New Chef East 2016 Taste Talks Award

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

SIMONE TONG - 2011

Chef/Owner, Silver Apricot; former Chef/Owner, Little Tong Noodle Shop

RACHEL YANG - 2001

Chef and Owner, Joule, Ravel, Trove, Seattle; James Beard Award nominee, 2008-2020

GUY VAKNIN - 2007

Chef/Owner, Beyond Sushi

Pastry & Baking

CLAUDIA FLEMING - 1988

Executive Pastry Director, Union Square Hospitality Group; 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

MICHELLE PALAZZO - 2009

Pastry Chef, Frenchette Bistro and Bakery

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"



SUZANNE CUPPS



ZAC YOUNG



SIMONE TONG



MARC MURPHY



GUY VAKNIN

ALUMNI TALK ABOUT ICE



"I chose ICE as it is the best culinary school in the U.S. I really loved and enjoyed the whole experience at the school: going to classes every morning, volunteering for different events and trailing in some of the best restaurants in NYC. ICE alumni have plenty of connections with the best culinary places that you can take advantage of. I did my externship in the test kitchen of Martha & Marley Spoon, and I trailed in top-notch restaurants such as Boulud Sud, Blue Hill and Nomad."

DANIELA VITAR
Culinary, '18
Pastry Cook at NoMad from Chile



"The chefs and students at ICE come from a diverse background, and you are learning in a dynamic environment where chefs are supportive and eager to help you grow. ICE also proactively offers extracurricular classes, workshops and events to enhance skills and connections even further. Outside of school, you will find yourself easily immersed into New York City's pool of amazing restaurants and famous pastry shops, places where you will be inspired."

CALVIN LUK
Pastry, '17
from Hong Kong



"Attending ICE completely prepared me for my externship experience. I learned technique, terminology, speed and so much more. When you graduate from ICE, you graduate with friends, family and a network for the duration of your career."

MALIKAH NELSON
Culinary, '18
Opportunity Charter School Culinary Instructor, externed at Red Rooster Harlem



"The graduates of ICE's Restaurant & Culinary Management program have always stood out to me in terms of their polish, seriousness and professionalism. I have had the good fortune of working alongside many alumni of the program throughout my career who have consistently shown that the academic rigors they faced while at ICE helped them establish the necessary foundation and preparedness to be successful in the hospitality industry. I reach out to ICE constantly as my first choice for hiring new managers because I have that much trust in the program and the caliber of their student body."

DAVID SCHNEIDER
Culinary, '02
Portale Hospitality Director of Operations



"ICE really opened up my eyes to the industry. I didn't know I could do so many things with my diploma. I definitely consider myself a chef first, but I'm not limited to that."

SHENNARI "GREENS" FREEMAN
Health-Supportive, '20
Executive Chef of Cadence in New York's East Village



"ICE has changed my life and vision. So far, it's been a tremendous ride. From my externship at Per Se to Momofuku and then at El Bulli in Spain, I must say that I have been pretty blessed to have had such opportunities."

PARAS SHAH
Culinary, '07
Chef and Co-Proprietor of Valencian Gold in Las Vegas



"I got confidence to succeed in the hospitality industry through the program and still use my school book as a bible for daily operations."

KEN UTSUMI
Hospitality, '17
General Manager and COO at Castle Hotel & Spa in New York's Lower Hudson Valley



MASHAMA BAILEY



MICHELLE PALAZZO



MATT HYLAND



MISSY ROBBINS



SOHUI KIM

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

VIVIAN HOWARD - 2003

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

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

Former 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

STACY ADIMANDO - 2010

Former Executive Editor at Saveur

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

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

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 Jameeale Arzeno in honor of Black History Month.

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)

ALICIA LOPEZ - 2017

Executive Sales Manager for InterContinental New York Barclay

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



IVY STARK



TIM HEALEA



VIVIAN HOWARD



ADRIENNE CHEATHAM



RICK 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"

RAFAEL GOMES - 2008

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

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

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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NEW YORK

DOS CAMINOS



THE RITZ-CARLTON®



FOOD & WINE

TOP



CHEF

Le Bernardin



RED ROOSTER
Harlem

The GREY



EDEN GRINSPAN



MIGUEL TRINIDAD



EINAV GEFEN



MICHAEL JENKINS



PARAS SHAH



& DAVID



GRAMERCY
TAVERN

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 CEO 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**

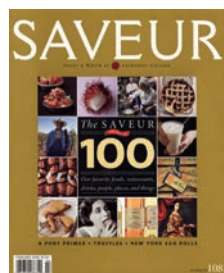
School Media Distinctions



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



2022 James Beard Award for Outstanding Chef and 2019 James Beard Award for Best Chef: Southeast
MASHAMA BAILEY
Executive Chef and Partner,
The Grey, Savannah, GA



RACHEL YANG
(Culinary, '01)
was nominated for the 2020 James Beard Award for Best Chef: Northwest & Pacific before the pandemic caused the awards to be canceled. This was her 12th nomination.



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."



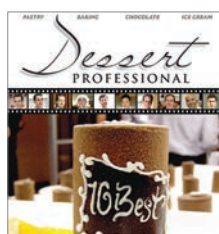
2004 James Beard Foundation Rising Star Chef in America Award
ALLISON VINES-RUSHING
Executive Chef, *MILA, New Orleans*



- ★ The Michelin Guide New York's 2020 Bib Gourmand designations recognized Bunker (**JIMMY TU**, *Culinary*, '97), Prune (**ASHLEY MERRIMAN**, *Culinary*, '03), and Violet (**MATT HYLAND**, *Culinary*, '05).
- ★ **JONCARL LACHMAN'S** (*Culinary*, '02) eatery, Winkel, makes Grub Street's list of 12 Reasons to Go Eat in Philadelphia Right Now in 2020.
- ★ **KRISTIN MIGLORE** (*Culinary* '09) won IACP Awards for Baking Cookbook ("Food52 Genius Desserts: 100 Recipes That Will Change the Way You Bake") and for Food-Focused Column (Food52's Genius Recipes).
- ★ New York Magazine called **MADISON LEE** (*Culinary*, '07) the new queen of luxe custom cakes for her work at Madison Lee's Cakes.
- ★ **KERRY BRODIE** (*Culinary*, '17) won IACP's 2018 ACCSC Outstanding Graduate Award for her work launching Emma's Torch.

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

Other Recognition

- ★ **AMANDA LEE** (*Culinary*, '19) won the United States of Umami Culinary Competition in Charleston, South Carolina, where she competed against students from other major culinary schools.
- ★ **FERNANDO DIALA** (*Pastry*, '20) won the culinary student grand prize in the national Ritz Crushed Cracker Recipe Contest with an original mille-feuille.
- ★ 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 stop 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
Leksi Bunnell
Heather Priest
Ros Balducci
Ronaldo Linares
Andrea Glick
Ulli Stachl
Berthsy Ayide
Jeremy Hanlon
Abigail Hitchcock
Anthony Paris
Jackie Rothong
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

SCHOOL OF PROFESSIONAL DEVELOPMENT

Not only will ICE give you the foundation for your culinary future, it will help to continue your pursuit of excellence in your chosen path. ICE's Professional Development offerings provide intensive 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 food, culture and business institutions.

It's no secret that expanding skills and expertise expands career opportunities. Offering a broad range of continuing education for culinary professionals is part of our DNA. Our place in the Los Angeles, New York and American food scene keeps us at the forefront of innovation within the industry. ICE's relationship with you and your relationship with us continues beyond graduation.

There are few, if any, other schools or institutions in the country that offer intensive training on these subjects that can be completed in under five months.

Intensive Sommelier Training

- Students taste more than 300 benchmark wines from around the world.
- Covers topics ranging from winemaking to professional service techniques.
- Upon completion, students sit the CMS Introductory and Certified Sommelier examinations onsite.
- Course approved by Court of Master Sommeliers, Americas.

The Techniques of Artisan Bread Baking

- Curriculum developed and led by bread expert Sim Cass, one of the founding bakers of New York City's acclaimed Balthazar Bakery.
- Students create many specialty baked goods, including bagels, bialys, babka, baguettes and laminated doughs.
- Curriculum also covers management logistics for both large and small-scale bread production.

The Art of Cake Decorating

- Curriculum developed by award-winning Chef Toba Garrett, one of the country's most notable authors, instructors and practitioners of cake design.
- Students are taught various methods of contemporary cake decorating, from the basics of piping, advanced sugarwork and hand-sculpting to airbrushing, hand-painting and novelty cakes.

In addition, you'll periodically find courses and classes to further help you find your culinary voice. Courses categories may include:

MODERNIST AND ADVANCED CULINARY STUDIES

- Sous vide cooking.
- Molecular gastronomy like hydrocolloids.

ADVANCED PASTRY STUDIES

- Master classes with Chef Michael Laiskonis, who won the 2007 James Beard Award for Outstanding Pastry Chef.
- Sugar and cake decorating.
- Chocolate and showpiece design.
- Specialty baked goods, including bagels, bialys, babka, baguettes and laminated doughs.

FOOD MEDIA STUDIES

- Social media for culinary professionals.
- Recipe writing, food styling and photography.

WINE AND BEVERAGE CLASSES

- Essential mixology and culinary mixology classes.
- Survey classes focusing on topics like Spanish, New World and Tuscan wine.

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 (former Jungsik) and Ana Ros (Hiša Franko).



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

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.



GUEST CHEFS, SPEAKERS & EXTRACURRICULAR ACTIVITIES

In addition to kitchen and classroom education, ICE offers eclectic extracurricular activities and events that can enrich your experience at the New York City campus.

Guest Chefs & Speakers

Over the years, ICE has welcomed hundreds of renowned guest chefs and industry experts to engage with students and alumni through in-person sessions at our New York and Los Angeles campuses, as well as online via Instagram Live, Facebook Live, YouTube Live, and Zoom.

This ongoing program offers a world of insight, exploring diverse culinary themes. Our renowned guests have spoken to students and alumni about hundreds of topics, including the world of pasta-making, the art of Japanese hospitality (omotenashi), food media, restaurant finances, private cheffing, and so much more. Fermentation, cocktails, heirloom seeds, and countless other topics have all been on the menu for these popular sessions.

We've taken students on exciting culinary adventures abroad, virtually traveling to Lisbon with Michelin-starred chef José Avillez, Southern France with esteemed winemaker Gerard Bertrand, and Tokyo with culinary power couple Emi and Zaiyu Hasegawa.

We've heard from esteemed figures like Momofuku founder Chef David Chang, renowned food editor Dana Cowin, and Swedish chef Magnus Nilsson, who advises the MAD Academy in Copenhagen. Participants have also enjoyed sneak peeks at upcoming cookbooks from culinary talents like Leah Cohen, known for her vegetable-forward cooking, and Akhtar Nawab, whose restaurants explore the vibrant flavors of his Pakistani heritage.

Looking beyond the trends, we've revisited culinary history with James Beard Award winner Chef Mashama Bailey and restaurateurs Rick Bayless, and Simone Tong, as they discussed the future of food.

Through this innovative program, we've learned that education, motivation, and wisdom can be shared and experienced in-person and online. We continue to foster a vibrant community that transcends physical boundaries, bringing the world of food to your fingertips.

Meet the Culinary Entrepreneurs

As a complement to the Restaurant & Culinary Management program, ICE offers a lecture series called Meet the Culinary Entrepreneurs. This is a chance for all students to meet and hear from an array of successful business leaders with diverse expertise and success in many facets of the food world. Past guest speakers have included esteemed restaurateurs Dickie Brennan, Emeril Lagasse, Danny Meyer, Drew Nieporent and Missy Robbins, plus specialists like baker Amy Scherber, cheesemaker Rob Kaufelt, tea expert Steve Schwartz and wine retailer Josh Wessan.

Elite Chefs and On-Campus Demonstration Classes

All ICE students are invited to attend afternoon and evening demonstration classes designed as continuing education for professionals. Past classes featured:

- Chef Nicolas Sale from one- and two Michelin-starred restaurants at Hotel Ritz Paris.
- Gramercy Tavern Executive Chef Michael Anthony showcasing American cuisine.
- Chef Roland Mesnier demonstrating desserts from his 25 years as the White House pastry chef.

- Author and TV personality Daisy Martinez making her favorite tapas.
- Master Butcher Rudy Weid fabricating a full side of beef.

ICE Nights and Other Events

We host a chef, pastry chef and beverage expert for a themed set of demonstrations with samples and pairings. These are tasty and fun events that celebrate anything from chocolate to garlic to Cinco de Mayo. Likewise, the school offers pop-up specialty classes and workshops with topics like Introduction to Hydrocolloids, Career Paths in Personal & Private Cheffing and Working with Sea Vegetables.



ICE students on "The Martha Stewart Show"

NEW YORK CITY EVENTS

One of the advantages of attending ICE is the periodic invitation to attend or volunteer at events that take place in this vibrant city. Particularly in the spring and fall, fundraisers and galas feature the city's star chefs who offer ICE student volunteers opportunities to work with their teams. A few examples of past events include: Food & Wine's Best New Chefs party, the Citymeals-on-Wheels fundraiser in Rockefeller Center and City Harvest's annual BID. Plus, event hosts and sponsors often provide seats, access or discounts for ICE students.



Thomas Keller speaking as part of ICE's Meet the Culinary Entrepreneurs series

The above events are examples. Events may change and be replaced by something comparable.

Past Guest Speakers



RICK BAYLESS
Chef and Owner of Frontera Restaurants
 Photo by: Galdones Photography



CHRISTINA TOSI
Milkbar Founder and Chef



DAVID CHANG
Chef, Restaurateur, TV Host and Author
 Photo by: Andrew Bezek



MARCUS SAMUELSSON
Red Rooster Chef and Restaurateur



MASHAMA BAILEY
Executive Chef of The Grey in Savannah, GA
 Photo by: Chia Chong



ALEX GUARNASCHELLI
Food Network host; Executive Chef, Butter



MAGNUS NILSSON
MAD Academy Director



DANA COWIN
Founder of Giving Broadly and Speaking Broadly, Former Editor in Chief of Food & Wine



ALAIN DUCASSE
Iconic French Chef



DONALD LINK
Exec Chef/President, Link Restaurant Group



DAVID ZILBER
Former Head of Noma Fermentation Lab



JJ JOHNSON
Chef Founder of Fieldtrip



LEAH COHEN
Chef and Owner of Pig & Khao



ZAIYU HASEGAWA
Den Chef
EMI HASEGAWA
Den General Manager



GEOFFREY ZAKARIAN
The Lambs Club Chef, Food Network Host and Judge
 Photo by: Eric Vitale Photography



THOMAS KELLER
Chef and Restaurateur, The French Laundry and Per Se



ERIC RIPERT
Executive Chef, Le Bernardin



SIMONE TONG
Chef and Restaurateur, Silver Apricot



KWAME ONWUACHI
Top Chef Contestant and Author



ANDREW ZIMMERN
Journalist and TV Host



FARMER LEE JONES
The Chef's Garden



WINE EDUCATION & ELECTIVES

All career students have 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.

Additionally, ICE Culinary Arts, Pastry & Baking Arts, Plant-Based Culinary Arts and Tourism, Travel & Hospitality 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.

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

- JENNIFER BERG** Clinical Professor, Department Chair, Nutrition and Food Studies, New York University

- DANIEL BOULUD** Chef/Owner, Daniel, BarBoulud plus multiple restaurants worldwide

- ALEX GUARNASCHELLI** Executive Chef, Butter Restaurant, and Food Network Personality, "Alex's Day Off"

- KERRY HEFFERNAN** Executive Chef, Grand Banks

- MARC MURPHY** Chef/Owner, Benchmark Restaurant Group & Food Network Personality, "Chopped"

- MISSY ROBBINS** Head Chef & Owner, Lilia and Misi

- MARCUS SAMUELSSON** Chef/Owner & Founder, Samuelsson Group, Red Rooster Harlem, plus multiple restaurants worldwide

- ANTHONY SASSO** Chef de Cuisine, La Sirena

- MICHAEL SCHLOW** Chef/Owner, Boston based restaurants Radius and Alta Strada

- PARAS SHAH** Executive Chef, TPC Summerlin

- LISA SASSON** Clinical Professor, Nutrition and Food Studies, New York University

- GAIL SIMMONS** Judge/Host, "Top Chef" / "Top Chef: Just Desserts"

- KATY SPARKS** Principal, Katy Sparks Culinary Consulting

- BILL TELEPAN** Culinary Director, Metropolitan Museum of Art

- MIGUEL TRINIDAD** Executive Chef/Owner, 99th Floor Catering

- MATTHEW WEINGARTEN** Culinary Director, Dig Inn 99th Floor Catering

Pastry & Baking

- JEAN-FRANCOIS BONNET** Executive Pastry Chef/Owner, Brooklyn Born Chocolate

- SINA CLARK** Owner/Head Baker, Violet's Bakery

- RICHARD LEACH** Former Executive Pastry Chef, Park Avenue Seasons

- DANIEL LEADER** CEO & Founder, Bread Alone Bakeries

- ELLEN MIRSKY** Executive Pastry Chef

- JOSEPH MURPHY** Principal, Counter Hospitality, LLC

- SURBHI SAHNI** Chef/Owner, Bittersweet NYC

- CARYN STABINSKY** Executive Pastry Chef, Mill Street Bar & Table

- ELISA STRAUSS** Proprietor, Chef Designer, and Author, Confetti Cakes

Restaurant & Culinary Management

- JENNIFER BERG** Director, Graduate Food Studies, New York University

- MARK BUONAGURIO** Hospitality Technology Specialist, NCR Corporation

- JOSH GOLDIN** Co-Founder, Alliance Consumer Growth

- SUE KLEIN** Consultant & formerly Chief Financial Officer, Night Sky Holdings

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

- SARA MCMONIGLE** Director of Purchasing, Butterfield Market

- ANDREW RIGIE** Executive Director, NYC Hospitality Alliance

- MARTIN SHAPIRO** Founding Partner, Myriad Restaurant Group

Tourism, Travel & Hospitality Management

- MICHAEL ASOUTI** General Manager, Garden Inn & Suites JFK

- SHARI CHAVEZ** Assistant Controller, 50 Restaurant Group LLC

- SONNY CHRISTOPHER** General Manager, Washington Square Hotel

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

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

- SAKINA KARIMI** General Manager, 414 Hotel

- DR. ROBERT KOENIG** Associate Dean of Student Advancement & Hospitality, New York Institute of Technology

- MARK LAUER** General Manager, New York Hilton

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



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’s Chairman and Founder 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.

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. ICE supports C-CAP through annual recurring scholarships and the use of its campus locations.

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’s Chairman and Founder 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 provides annual recurring 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.

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 to raise funds for hurricane relief.

HURRICANE SANDY

– In fall 2012, ICE ran special classes and a dinner with Chef Rick Bayless (below) to raise funds 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.



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

ICE's 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, winnower, enrober and more. The lab is also outfitted with the high-quality tools for the finishing of artisanal chocolate bars, truffles, bonbons and more.

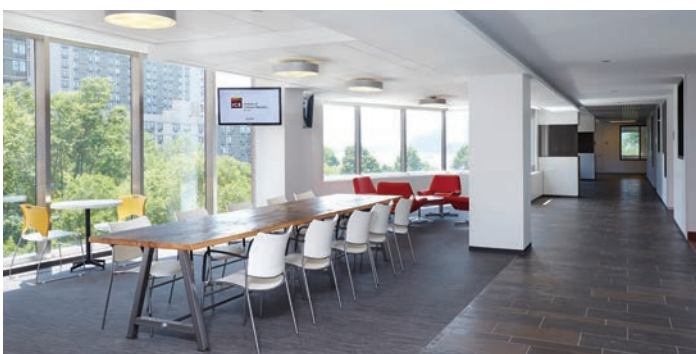
CULINARY TECHNOLOGY LAB

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



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 and associate degree programs — in-person and online — in Culinary Arts, Plant-Based Culinary Arts and Pastry & Baking Arts, as well as a Restaurant & Culinary Management diploma program. Additionally, professional development courses in Intensive Sommelier Training and Artisan Bread Baking are available to students.





EVAN FUNKE
 Chef and Owner, Felix, Funke, Mother Wolf, Tre Dita

“Strong foundation is everything. The leadership at ICE provides a rich environment for students to extract the necessary skills to start their journey towards becoming a professional chef.”



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 here in L.A.!!”



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

“Los Angeles 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.”

STUDENT HOUSING

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.

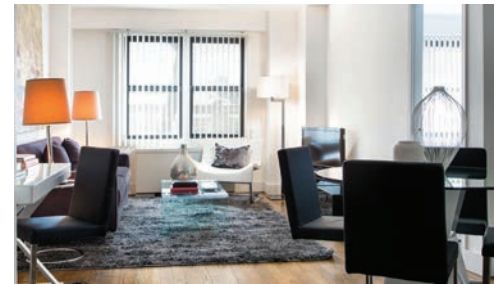
CO-LIVING

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 ICE Student Housing at
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.



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 nearly 50 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, 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 and author Nick Malgieri, the former executive pastry chef at *Windows on the World*, 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. When Peter Kump passed away in 1995, *The New York Times* proclaimed him, "one of the most influential figures on the American food scene."

1995-2016

That year, Rick Smilow, an entrepreneur passionate about education and the culinary world, purchased the school. The Smilow family already actively engaged with the New York City restaurant scene, partnering with Chef Daniel Boulud and his restaurants, including Restaurant Daniel and the former Café Boulud. Today, Smilow has been the Chairman and Founder of the school for more than 25 years.

Since 1995, the school has grown tremendously in terms of enrollment, program breadth, physical space and stature. From 1999 to 2015, the campus comprised 43,000 square feet over six floors at 50 West 23rd Street. When the school outgrew this space, it relocated to Brookfield Place, a vibrant, 6-million-square-foot complex of offices, high-end retail, diverse dining and prominent public spaces, on the Hudson River in Lower Manhattan.

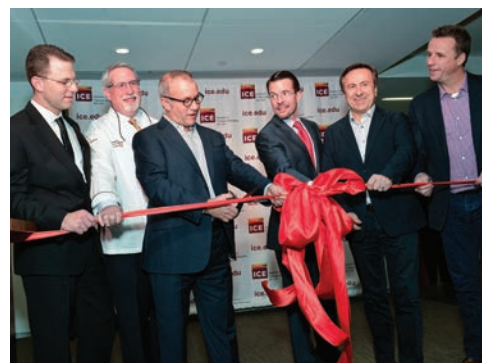
This campus opened in 2015, featuring 12 specially designed teaching kitchens, a culinary technology lab, bean-to-bar chocolate lab, mixology center, hydroponic farm and more. The 74,000-square-foot space is all on one floor, described by visitors as an unexpected "culinary village." The New York campus offers an abundance of opportunities for aspiring and developing chefs and was designed to promote community and inspiration.

In 2000, the school was accredited by the ACCSC (Accrediting Commission of Career Schools and Colleges) and we continue to meet accreditation standards with on-site evaluations every five years. In 2001 amid its growth and stature, we renamed the school the Institute of Culinary Education or ICE.

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

- Restaurant & Culinary Management in 2001
- Advanced Pastry Studies in 2005
- Hospitality & Hotel Management in 2010

In addition to career programs, the school's recreational cooking program has grown to be one of the largest in the world. With over 1,800 hands-on cooking, baking, beverage and professional development classes per year, it offers breadth, depth and frequency that would be hard to find in any other school.



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, Daniel Boulud and Marc Murphy

THE EVOLUTION AND ROOTS OF ICE



2016-Present

The next major milestone was the March 2018 opening of a second campus in Los Angeles at 521 Green Street in Pasadena, the former site of the Le Cordon Bleu College of Culinary Arts. This campus has quickly gained recognition for culinary and restaurant education in Southern California.

In 2019, ICE introduced a Health-Supportive Culinary Arts (now named Plant-Based Culinary Arts) diploma program, adapted from the Natural Gourmet Institute (NGI), which closed its doors after 42 years. The program has brought new perspectives, ingredients, instructors and students that reflect the evolution of America's culinary landscape on both campuses.

Most recently, ICE announced a licensing agreement with the New York City-based International Culinary Center (the former French Culinary Institute), to carry on the best elements of the school's legacy as it closed in 2020. This included the launch of Intensive Sommelier Training at ICE and many of ICC's seasoned instructors and employees joining ICE's faculty and staff. Today, the spirit at ICE and the tenure in the kitchens combines the best elements of three institutions: ICE, ICC and NGI.

With growth, our career programs continued to evolve, and ICE's Los Angeles campus introduced Associate of Occupational Studies Degrees in 2021. Students in California can combine Culinary Arts,

Plant-Based Culinary Arts or Pastry & Baking Arts with management training and applied general education online to earn their associate degree. Starting in 2021, ICE's Los Angeles campus also started offering online culinary arts and pastry arts training programs to students in select states.

The Institute of Culinary Education is the largest and most vibrant culinary school in America's two largest cities – New York and Los Angeles. Now, more than ever, we can and do help people find their culinary voices!

THE FCI TRADITION LIVES ON

Dorothy Cann Hamilton founded the International Culinary Center (ICC), originally named French Culinary Institute (FCI), in 1984. Perhaps more than any other culinary school in America, FCI was the teaching institution where French culinary techniques, cuisine and traditions were used as the foundation for teaching cooking and baking. In part, this was because of the notable cast of French-born, New York-based chefs that served as deans of the school in the 20+ years that followed. Among them, Jacques Pepin, Alain Sailhac, Andre Soltner and Jacques Torres were star chefs before that term became a recognized cultural title. These deans and Dorothy Hamilton's team taught thousands of students, some of whom became their own generations' culinary icons. Foremost on that list would be Dan Barber, David Chang, Wylie Dufresne, Bobby Flay and Cristina Tosi. Following FCI/ICC's closure in 2020, we are committed to carrying that legacy on at ICE.

Below:

- French Culinary Institute Founder and CEO Dorothy Hamilton with the former school's deans and chefs
- French Culinary Institute Founder and CEO Dorothy Hamilton with Anthony Bourdain





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 *Chairman and Founder*

MATT PETERSEN *Corporate President*

RICHARD SIMPSON *Vice President of Education*

BARRY TONKINSON *Vice President of Culinary Research and Development*

CATHERINE BOYLE *Vice President of Marketing & Communications*

BRIAN KONOPKA *Director of Strategic Operations*

MICHAEL LAISKONIS *Creative Director*

LISA PRETI *Assistant Dean of Students*

BARBARA RICH *Assistant Director of Education*

SCOTT LARSON *Lead Chef, Plant-Based Culinary Arts*

JURGEN DAVID *Director of Pastry Research and Development*

HERVE MALIVERT *Director of Culinary Affairs*

DIANA ALLAN *Director of Special Events*

SCOTT CARNEY *Dean of Wine Studies*

RICHARD VAYDA *Director of Wine & Beverage Studies*

REBECCA STINSON *National Director of Career Services*

ORLANDO MANGUAL *Regional Director of Admissions and Student Financial Services*

JOHN SHIELDS *Director of Information Technology*

AMA ADUSEI *Director of Student Financial Services & Compliance*

TRACY ZIMMERMANN *Lead Chef, Recreational Division*

LACHLAN SANDS *President, Los Angeles Campus*





CULINARY ARTS

CULINARY ARTS

Welcome to the foundation of your career — the ICE Culinary Arts diploma program. Think beyond cooking classes. Our award-winning 642-hour comprehensive curriculum is designed to teach you the 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 a low student-to-instructor ratio the curriculum covers many of 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

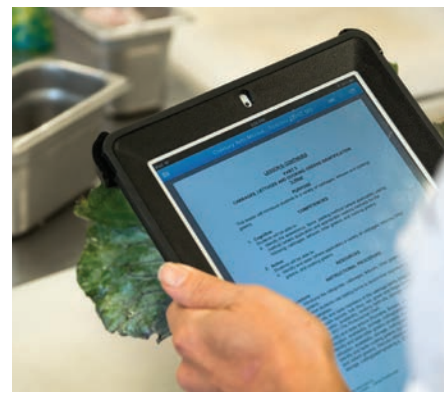
program will be unmistakably global. Thailand, India, Japan, Italy — the techniques, ingredients and distinctive flavors of all these regions and others will be a part of your culinary passport, taking you anywhere in the industry.

The ultimate reinforcement of knowledge comes from real-life application. After 432 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

The diploma program contains 9 courses. The first 8 courses are composed of 108 four-hour lessons held at ICE. The 9th course is an off-site externship. The program is constructed as follows:

COURSE 1: CULINARY FUNDAMENTALS, PART 1: KITCHEN ESSENTIALS - 60 HOURS

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

Course Highlights:

- An intensive introduction to professional-level knife skills.
- Techniques of brunch cookery starting with simple eggs and omelets and advancing to waffles, quiches, biscuits and benedicts.
- Classical cooking techniques: roast, sauté, grill, poach, and braise through preparation of soups, salads and plant-based dishes.
- Introduction to the art of the saucier through classical mother sauces like velouté and Hollandaise, vinaigrettes and emulsified dressings.

COURSE 2: CULINARY FUNDAMENTALS, PART 2: POULTRY, PORK & LAMB - 48 HOURS

This course begins our focus on protein-based cuisine, stressing key techniques like sautéing, roasting, braising and grilling. With an emphasis on sustainability, you will fabricate the essential cuts and prepare stocks and sauces that completely utilize each ingredient. Then you will prepare dishes to practice each technique and build your confidence and competence.

Course Highlights:

- Professional butchery with a focus on fabricating and identifying AAMP cuts.
- Introduction to sous-vide as a modern and essential cooking technique.
- Applying classical techniques to pork and lamb, ending with a traditional rack of lamb roast.
- A continuation in the art of sauce making: stock-based reduction sauces like demi-glace, and pan sauces like beurre-blanc.

COURSE 3: CULINARY FUNDAMENTALS, PART 3: VEAL, BEEF & SEAFOOD - 56 HOURS

In this course, you will fabricate steaks, paillards, cutlets and chops, and prepare soups, brown sauces and pan sauces as you continue to deepen your understanding of fundamental techniques. You will also apply these methods to seafood, including flat fish, round fish and shellfish as you prepare dishes that highlight the special skills that these foods require.

Course Highlights:

- Fabricating different cuts of beef (filet, the chuck, rib) and how to choose the appropriate cooking techniques for each cut.

- Preparing classical dishes like Osso Buco Milanese and a contemporary Hungarian goulash.
- Introduction to shellfish: cracking lobsters, shucking oysters, steaming mussels and poaching and peeling shrimp.
- Introduction to fish: fabricating and cooking both flatfish like Dover sole and halibut, and round/fin fish like snapper and trout.



COURSE 4: PLATING & RESTAURANT SIMULATION - 52 HOURS

In this course, you will focus on preparing game specialties like rabbit, quail and boar. You will also plate entrées as you simulate the experience of cooking in a restaurant.

Course Highlights:

- A multi-day simulation of a busy restaurant line – complete with an expediter, fire drills, subs, and multiple courses.
- Challenges of sourcing, fabricating and preparing complete game dishes.
- Plating techniques, remembering that guests eat with their eyes first.
- Introduction to plate design, examining efficiency, complexity, pick-times, prep requirements, and presentation choices.

COURSE 5: PASTRY & BAKING - 52 HOURS

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

Course Highlights:

- Savory straight dough yeasted breads, focaccia, and, of course, pizza!
- Introduction to cake making and decorating with classics like cream-cheese frosted carrot cake, and ganache-filled molten chocolate cake.
- Introduction to restaurant-quality plated desserts, sauces, coulis, tuilles, and garnishes.
- The lightest soufflés made as sweet chocolate, and savory cheese.

COURSE 6: INTERNATIONAL CUISINE, PART 1: MEDITERRANEAN, THE AMERICAS, & ASIA - 56 HOURS

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

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

Course Highlights:

- A day of sushi with sashimi, nigiri, maki, uramaki and tempura.
- A Middle-Eastern mezze table with pita, falafel, hummus, ras el hanout, and a goat tagine.
- Classic tapas from Spain with gambas al ajillos, albondigas, calamares fritos, and empanadas.
- Chinese cuisine with a focus on stir-fry and the techniques of wok-cookery.



CULINARY ARTS

COURSE 7: INTERNATIONAL CUISINE, PART 2: FRANCE, ITALY & GARDE MANGER - 48 HOURS

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

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

Course Highlights:

- Regional Italian pasta preparation featuring pesto, carbonara, Bolognese, gnocchi pomodoro, cinghiale, and ravioli di zucca.
- A garde manger buffet featuring several varieties of house-made sausage, smoked fish, rillettes, pates, and terrines.
- A tour of the culinary regions of France with cassoulet, bouillabaisse, and confit of duck.
- Menu ideation techniques which are then used for the class' signature banquet service.

COURSE 8: ADVANCED CUISINE - 60 HOURS

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

Course Highlights:

- Multi-day and multi-course banquet/catering exercise developed from the menu ideation classes in course 7.
- Recipes and dishes pulled from today's most elevated and aspirational chefs and restaurants, such as Mashama Bailey of The Gray, Daniel Boulud of Daniel, and Thomas Keller of the French Laundry.
- Advanced culinary techniques with a focus of health-supportive culinary decision-making, and advanced plating design.
- Development and presentation of a three-course final menu from each student showcasing their cooking and presentation skills acquired at ICE.

COURSE 9: EXTERNSHIP - 210 HOURS

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



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

LAUREN JESSEN
Culinary/Management

COMBINE BUSINESS AND CULINARY EXPERTISE TO ACCELERATE SUCCESS

At ICE, you can 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 Plant-Based 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 tuition discount worth up to \$4,000 when you combine the Culinary Arts, Pastry & Baking Arts or Plant-Based Culinary Arts Program with the Diploma in Restaurant & Culinary Management or Tourism, Travel & Hospitality Management Program.



PASTRY & BAKING ARTS

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 eventually 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 many 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 experience 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 their own design. Chocolate confections are also part of the curriculum, from the simple truffles to intricate showpieces.



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

— **AMY SIMIDIAN**
Pastry



You will have access to 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 a low student-to-instructor ratio, 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, 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. 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.

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, 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.



"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/Management

COURSE 3: BREADS AND OTHER YEAST-RAISED DOUGHS - 40 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 - 60 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.



PASTRY & BAKING ARTS



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 bonbons.
- 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.



COURSE 9: EXTERNSHIP - 210 HOURS

At the end of their in-class training, all students are required to 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



PLANT-BASED CULINARY ARTS

PLANT-BASED CULINARY ARTS

Health-Supportive Culinary Training

ICE's Plant-Based Culinary Arts career training program promotes nutrition, wellness and sustainability with a vegetable-forward curriculum inspired by the Natural Gourmet Institute. Plant-Based, health-supportive cuisine has the power to heal and can appeal to vegetarian and vegan lifestyles.

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, whole grain and gluten-free desserts and breads, as well as traditional pastries.

Food & Healing.

Food has powerful potential to heal the body. ICE'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 Plant-Based 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, plant-based cooking skills in their careers. This 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 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 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 CULINARY ARTS - 52 HOURS

Focusing on fundamental culinary techniques and criteria for selecting quality ingredients, this course will offer an introduction to culinary technique as applied to plant-based foods. After an introduction to knife skills, sanitation, food and kitchen safety, culinary math and nutrition science, the course teaches a broad range of cooking methodologies for preparing plant-based foods. This will begin an exploration of the techniques and methods that are the foundation of fine cooking.

Course highlights:

- Knife skills.
- Culinary math.
- Culinary techniques including poaching, sauté, braise, pressure cook and roast
- Handling and mincing herbs, and toasting and grinding spices.
- Dishes include: baba ganoush, French-style braised fennel, grilled za'atar-spiced cabbage steak and broccoli tempura.

COURSE 2: FOUNDATIONS OF PLANT-BASED CULINARY ARTS, PART 1 - 56 HOURS

In this course, we continue your education in plant-forward cuisine to include a variety of bean and grain, stock, sauce and soup preparations. You will explore the health and culinary benefits of fermented foods and sea vegetables in sweet and savory dishes, create mixed and composed salads, and make classic vinaigrettes.

Course highlights:

- Identifying and preparing a variety of beans in salads, purées, stews and soups.
- Identifying and preparing whole grains using various techniques.
- Preparing vegan and vegetarian versions of mother sauces and other modern plant-forward sauces.

- Exploring the health benefits and versatility of sea vegetables.
- Fermentation and pickling.
- Dishes include: shiitake broth with soft tofu, Hijiki caviar, vegan mac and cheese, chickpea miso and fermented hot sauce.

COURSE 3: FOUNDATIONS OF PLANT-BASED CULINARY ARTS, PART 2: HIGH-PROTEIN FOODS - 56 HOURS

In this course, we teach how plant-based protein sources come in a variety of forms. Students prepare plant-based dairy alternatives, make fresh seitan and apply basic culinary techniques to a wide range of vegetable groups including roots, shoots, pods and bulbs. Students will also explore the health benefits of protein-foods and create plant-based protein-rich meals.

Course highlights:

- Identifying and preparing tempeh and seitan.
- Preparing vegan milks and cheeses.
- Plating egg dishes.
- Preparing fruit vegetables and jackfruit.
- Identifying and preparing bulb and cruciferous vegetables.
- Dishes include: tempeh-stuffed poblano, kale chips, Buffalo-style cauliflower, celery root foam and chocolate-avocado mousse.

COURSE 4: FOUNDATIONS OF PLANT-BASED CULINARY ARTS, PART 3: ADVANCED CULINARY APPLICATIONS - 52 HOURS

In this course, students explore advanced plant-forward techniques including sous vide and low-temperature cooking, preparing hors d'oeuvres, pâtés and terrines, à la carte cooking, sandwich production and buffet presentation. We will also introduce menu planning and recipe writing while exploring career paths in personal and private

cooking, and catering. Continuing our exploration of nutritional topics, we investigate the role of fats and oils in human health and in improvisational cooking. We will spotlight nutrients of concern for plant-based diets.

Course highlights:

- Preparing pâtés and terrines.
- Preparing and plating hors d'oeuvres.
- Utilize a dehydrator and a pizzelle maker.
- Form dumplings and phyllo pastries.
- Restaurant simulation.
- Dishes include: jackfruit crab cakes, portobello mousse with fig jam, king oyster steaks, carrot "lox," tomato consommé and compressed watermelon.

COURSE 5: BAKING AND DESSERTS - 56 HOURS

This course explores the fundamentals of baking, from classic techniques to modern alternatives. Students prepare baked goods and desserts that meet special dietary needs, such as vegan, wheat-free, gluten-free and dairy-free. We study the principles of converting conventional baking recipes to alternatives featuring whole-grain flours and less-refined sweeteners, without sacrificing taste or texture. Students explore how to make yeasted breads, classic desserts, quick breads and cakes. The course concludes with the principles of the modern dessert plate.

Course highlights:

- Preparing pies, tarts and galettes using vegan ingredients.
- Baking and decorating cakes.
- Preparing vegan cookies, puddings and ice creams.
- Tempering chocolate.
- Preparing and baking traditional pizza and focaccia doughs.
- Dishes include: Apple crumb pie, chocolate almond ganache, zabaglione with berries, tahini cookies, vegan marshmallows and classic focaccia.

PLANT-BASED CULINARY ARTS

COURSE 6: INTERNATIONAL CUISINES - 52 HOURS

In this course, you will explore the fundamentals of pasta and noodles. Using your growing command of techniques and culinary skills, you will prepare fresh pasta sauces, vegan cheese and seasonally inspired pasta fillings. The panoply of international flavors and techniques exert a tremendous influence on culinary arts around the world. Understanding how to use the herbs, spices, ingredients and methods that characterize these cuisines is a necessity in today's global food scene. Centering on flavor profiles and specific techniques, this course acquaints students with the essential flavors from Europe, the Middle East and the Americas.

Course highlights:

- Preparing pasta doughs and pasta fillings and sauces.
- Preparing regional foods from the United States.
- Preparing regional foods from the Caribbean.
- Preparing regional foods from Africa.
- Preparing regional foods from the Mediterranean.
- Preparing regional foods from France.
- Dishes include: gluten-free vegan pasta dough, stewed collard greens, Cuban black bean soup, berber-spice roasted vegetables, spanakopita, buckwheat crêpes with melted leeks and mushroom carnitas.

COURSE 7: INTERNATIONAL CUISINES PART 2 - 52 HOURS

In this course, you will continue exploring world cuisines, including regional menus from China, India and Southeast Asia. We will also prepare seasonally inspired Macrobiotic-style foods, raw foods, and spa and retreat specialties. You will develop and prepare seasonal menus and low-sodium, heart-healthy menus using seasonal ingredients.

Course highlights:

- Preparing regional foods from Northern India.
- Designing and planning a seasonal vegan multi-course menu.
- Developing recipes.
- Preparing regional foods from China.
- Preparing regional foods from Japan.
- Preparing traditional macrobiotic-style dishes.
- Dishes include: savory cucumber sorbet, mapo tofu, tom yum soup, sushi and okonomiyaki pancakes.

COURSE 8: ADVANCED CULINARY TECHNIQUE - 56 HOURS

In this course, you will continue to prepare menus for special diets, including gluten- and lactose-free recipes. This course explores alternative proteins in the marketplace, the principles of Ayurvedic cooking, mindful eating and foods for immune support. You will also focus on developing and presenting a vegan, four-course banquet project. In advanced restaurant-style lessons you will prepare and serve recipes inspired by contemporary chefs and create and serve your own plant-forward entrees.

Course highlights:

- Preparing Ayurvedic-style recipes.
- Preparing nutrient-dense recipes for immune support.
- Converting recipes using gluten-free alternatives.
- Comparing flavors and textures of plant-based animal food analogs.

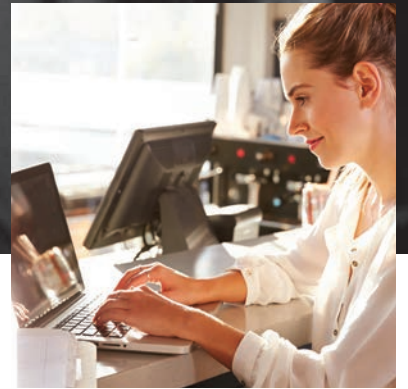


- Preparing and serving dishes restaurant-style to order.
- Dishes include: ginger-cumin lassi, golden turmeric almond milk, eggplant au poivre, congee, tofu scramble with home fries and pistachio torte.

COURSE 9: EXTERNSHIP - 200 HOURS

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





RESTAURANT & CULINARY MANAGEMENT

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.

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 so you can pursue financial successes while doing what you love. To complete the diploma program, students have the opportunity to fully develop a business plan complete with a menu, finance elements and marketing.

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 with extensive experience. 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 management and ownership.

New York City offers our students access to a variety of successful food businesses and entrepreneurs. Through 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 many of 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. A typical classroom can 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.

Dual Diploma Schedules.

Pursue your vision with tools to succeed. Enrolling in our Restaurant & Culinary Management program in addition to either the Culinary Arts, Plant-Based 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



"I couldn't be happier with the education I received from ICE. It has made me a better business person and given me the confidence in myself to open a new restaurant, which I will be naming Agave Mexican Kitchen."

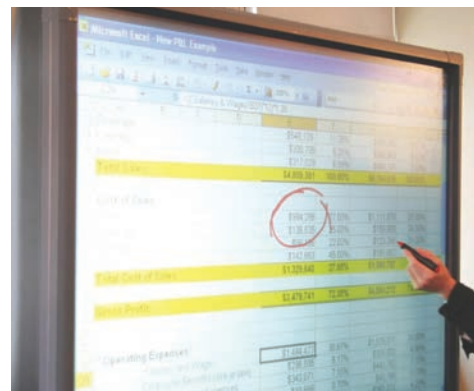
ALONSO SOTO
Management



The 316-hour diploma program contains nine courses, which are divided into 106 lessons. Restaurant & Culinary Management is also offered as a synchronous online program. Both the in-person and synchronous programs are 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, and analyze concepts, such as research feasibility and location selection. Students are exposed to 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 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, 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 some 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 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 have the opportunity to earn the nationally recognized ServSafe® certification while studying the essential principles of food safety.



RESTAURANT & CULINARY MANAGEMENT



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.

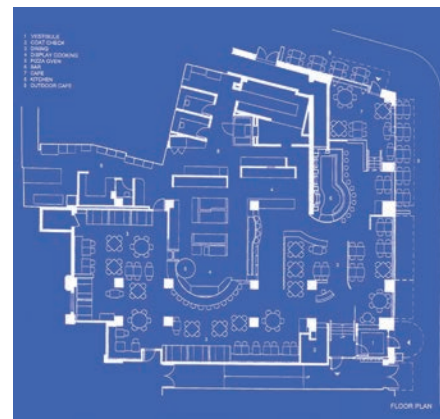


COURSE 8: BEVERAGE & WINE - 30 HOURS

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 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.





TOURISM, TRAVEL & HOSPITALITY MANAGEMENT

TOURISM, TRAVEL & HOSPITALITY MANAGEMENT

This innovative and pragmatic diploma program is designed for individuals interested in career paths and opportunities in a broad swath of business types, from hotels and resorts, cruise lines and airlines, event management and planning companies, to destination management companies, theme parks and attractions, convention centers, event venues and more.

A Career with Global Potential.

If you are focused on building a career — or launching a business — in the tourism, travel and hospitality sectors, you have come to the right place. The Institute of Culinary Education provides a comprehensive management training program focused on these interrelated industries. This is an exceptional educational opportunity as students in this program are taught strategic, financial and operational best practices specific to travel, tourism and hospitality businesses with an emphasis on guest service. You will be taught by instructors with real-world experience and business-oriented mindsets, many of whom have built their careers with top names in the industries on both coasts.

Your Adventure Starts Here.

ICE is renowned for consistently producing top talent. Top businesses hire our graduates, and you could be next! This dynamic program goes beyond classroom and textbook instruction with interactive simulations, field trips, guest lectures, and an externship to provide real-world experience in a tourism, travel or hospitality business.

This program is designed to set students on exciting and rewarding career paths. We teach effective management skills and best practices for making a tourism, travel or hospitality business profitable. We also explore the important commonalities between these unique industries, including how to cultivate a hospitality mindset centered on providing clients and guests with a positive, individualized experience.

These abilities can provide a competitive advantage to anyone interested in a career in hotels and resorts, cruise lines, airlines, event management, restaurants, tour operators, theme parks, convention centers and more.

Student Diversity Enriches Your Experience.

Our students' diverse goals and experiences enrich the classroom experience for everyone. A typical class might include international students, career changers or recent high school graduates — all of whom share a passion for memorable guest experiences.

Students benefit from an instructor-to-student ratio designed to facilitate learning and personal mentorship. Courses explore real-world scenarios and challenges that students



may face in their future management careers. Additionally, through ICE's lecture series, students can get advice from industry experts, which can include hoteliers, restaurateurs and tourism business proprietors.

Start at ICE — Then Travel the World.

Your career can get started in as little as eight months. There are few programs in America that teach a similar breadth and depth of knowledge in an accelerated fashion. Our dedicated Career Services team will work with you individually to help match your career aspirations, goals and abilities to the right externship and job placement.

Take the first step toward your dream, and enroll in ICE's Tourism, Travel & Hospitality program today.



"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 & Hotel Management



The 638-hour diploma program contains 11 courses, including an off-site industry externship to provide hands-on resume-worthy experience. The program is constructed as follows:

COURSE 1: INTRODUCTION TO TOURISM, TRAVEL & HOSPITALITY - 38 HOURS

This course is an introduction to the travel, tourism and hospitality industry. It explores the many facets that comprise these interrelated industries including transportation providers, hotels, resorts, cruise ships, travel agencies, tour packagers and their roles and functions.

COURSE 2: GUEST SERVICES & THE HOSPITALITY MINDSET - 40 HOURS

The concept of service is at the core of all public-facing enterprises. Developing a mindset centered on providing customers and guests with a positive, individualized experience, building an inclusive service culture and balancing extraordinary service with the other imperatives of the organization are the focus of this course.

COURSE 3: FINANCIAL CONCEPTS IN TOURISM, TRAVEL & LODGING - 50 HOURS

Like most industries, success in the travel, tourism and lodging industries depends on ambition, hard work and numbers. Essentials like profit and loss statements, breakeven analysis, revenue management, budgeting and projections, and interpreting financial statements make up the core of this course.



COURSE 4: LODGING OPERATIONS MANAGEMENT - 50 HOURS

Successfully managing a hotel, resort or event venue requires an awareness of every transaction and process that takes place from the time a guest checks in to the time they check out. This course provides students with a comprehensive look at the rooms division and the front and back office. Topics include PMS operation, reservation process, security, record keeping and audit procedures. Housekeeping and maintenance operations and the best practices for effectively managing a successful guest environment are also covered.



COURSE 5: FOOD & BEVERAGE MANAGEMENT - 40 HOURS

Restaurants, banquet halls, bars, and lounges are all a part of any tourism enterprise and they rely on the food and beverage division. This course explores menu design, purchasing controls, dining room management and alcoholic beverage service.

COURSE 6: TRAVEL & TOURISM OPERATIONS MANAGEMENT - 40 HOURS

Coordination of travel via plane, train, ship and vehicle is the focus of this course as it explores software, ticketing, reservations, customer service and logistics. Attractions, recreation and destinations are all key aspects of tourism. This course explores central concepts of tourism operations including modeling and forecasting tourism demand, the roles of destinations and attractions in the product mix and the interrelationship of industry sectors.



DUAL DIPLOMA DISCOUNT

Students enrolled in the Tourism, Travel & Hospitality diploma program have the opportunity to not only gain business expertise at ICE, but culinary expertise as well – with a discount worth up to \$4,000!

Here's how it works: Any Tourism, Travel & Hospitality student who enrolls in a second career diploma program, such as Culinary Arts, Pastry & Baking Arts or Plant-Based Culinary Arts, can receive a discount worth up to \$4,000. This same discount applies to alumni returning for a second career diploma program.

TOURISM, TRAVEL & HOSPITALITY MANAGEMENT



COURSE 7: HUMAN RESOURCES & SUPERVISION - 48 HOURS

One of the most essential components of a successful 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 business. Students are taught the skills needed to successfully manage a team-oriented staff through lectures and discussions about compensation, computerized human resource information systems, management techniques, union shops, inclusivity and employee discipline.

COURSE 8: PROMOTION, SALES & MARKETING - 44 HOURS

Even the most extraordinary business can fail if it is not positioned and marketed properly. From marketing audits and evaluations to consumer targeting and strategic messaging, this course examines the sales office organization, sales cycle, technology tools for marketing, cross-promotions and sales force management required to optimize performance and reach

the desired demographic. This course will also explore how digital marketing and public relations work together to enhance branding and messaging across a variety of channels.

COURSE 9: INTRODUCTION TO TOURISM & HOSPITALITY LAW - 40 HOURS

This course provides an overview of the legal issues that confront hospitality and tourism businesses. Topics include contracts, legality and public policy, and consumer protection. Particular attention is paid to the issue of liability. Cases are studied and presented for discussion.

COURSE 10: MEETING & EVENTS PLANNING - 48 HOURS

As the size and scale of conferences, conventions and galas grow, managers 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 budgeting, site selection, ADA compliance and marketing.

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 tourism, travel and hospitality venues, such as hotels, airlines, cruise lines, event management companies and more.



"The ICE curriculum was just perfect. I wasn't just learning the theories in hospitality; I experienced how hospitality really works in the real world. It gave me an edge in this industry."

VINCENT PAUL PADOLINA
Hospitality & Hotel Management



INTENSIVE SOMMELIER TRAINING

INTENSIVE SOMMELIER TRAINING

The only course approved by the Court of Master Sommeliers, Americas — explore essential topics such as grape growing and winemaking, tasting and professional service techniques and much more.

Educational Objectives

Intensive Sommelier Training is a 200 clock-hour course. The class is a combination of lecture, tasting, and the art of sales and service. This program may be taken on a full-time schedule allowing the student to complete their training in 11 weeks, or as a part-time schedule allowing the student to complete in 17 weeks. Upon successful completion, students will receive a certificate from ICE. Graduation from the program allows students the opportunity to take the three-day Introductory and Certified Examinations administered by the Court of Master Sommeliers, Americas.

Earn an Internationally Recognized Credential

ICE's 200-hour Intensive Sommelier Training program is led by Scott Carney, MS and taught by a faculty of master sommeliers and advanced sommeliers. The only program in the U.S. approved by the Court of Master Sommeliers, Americas (CMS), the course is designed to prepare students for the CMS Introductory and Certified Sommelier examinations, which will take place on-site at the conclusion of the curriculum.

Explore Wine Regions Around the World

Embark on a sensory experience tasting and evaluating 300+ benchmark wines from 24 major wine making regions using the CMS Deductive Tasting Method. The journey covers viticulture and viticulture, geography and history, food pairing, and service and management. Instructors will cover aging and storing wine, pricing and designing wine lists, and becoming familiar with beer and spirits.

Study with Master Sommeliers

The Introductory and Certified Sommelier exams included in the program are the first two of four CMS levels. The final certification of master sommelier is a coveted credential earned by a select few each year. Graduates of ICE's Sommelier training program have the opportunity to join this elite group.



Intensive Sommelier Training

COURSE 1: WINE FOUNDATION - 36 HOURS

The Wine Foundation unit will prepare students for future classes on the wine regions of the world. The program begins with the basics of grape growing and winemaking. Students will study the physiology of taste and how to taste and talk about wines. They will blind taste and evaluate wine, using the Court of Master Sommeliers Deductive Tasting Method. This includes practice identifying flaws in wine. The class will discuss the effects of aging wines and proper cellar conditions. There will be a lecture on food and wine pairing and occasion to taste classic food and wine pairings. There will be a detailed hands-on session on professional wine service including sparkling wines and decantation. The class will culminate in an international overview of important wine regions that will be covered in greater depth during the program and closes with a final exam comprising a theory paper and blind tasting. After day one, an average of six to eight wines will be tasted each day.



MEET DEAN OF WINE STUDIES SCOTT CARNEY, MS

Scott Carney began working in wine and restaurant management at Boston's Bay Tower Room and Harvest Restaurant, before earning an MBA in finance at NYU. Scott then spent 10 years as business manager at Gotham Bar & Grill followed by experience at the Russian Tea Room, Les Halles Group, Jean-Georges Management, The Glazier Group, Tonic Restaurant and Bar, and Tavern on the Green. He earned the title of master sommelier in 1991.



COURSE 3: NEW WORLD WINE REGIONS - 28 HOURS

The New World Wine Regions unit begins with an overview of the history and current law regarding wine in the United States. We then cover the wines of California, Oregon, Washington state and New York at length and touch on other commercially relevant states. We study the New World style, grape varieties planted, site selection and other winemaking decisions. The emerging markets of Canada and Mexico are discussed before we proceed to South America, studying the wine history of Chile, Argentina and Uruguay and covering a similar range of important topics. The important New World wine countries of Australia, New Zealand and South Africa are also taught with similar methodology. An average of six to eight wines will be tasted each day.

Students will be taught:

- The major growing regions for New World wines.
- How to taste, characterize and evaluate wines from California and New York.
- How to taste, characterize and evaluate wines from the Pacific Northwest and Canada.
- How to taste, characterize and evaluate wines from South America.
- How to taste, characterize and evaluate wines from Australia, New Zealand and South Africa.



COURSE 2: WINES OF FRANCE - 44 HOURS

The Wines of France unit begins with an overview of the quality levels of French wines, focusing on the AOC system. Students will be introduced to the major wine regions of France, their history, climates and terroir, wine styles, cuisine and customs. We will take a virtual and tasting tour of the wine regions of France, covering grape varieties, AOCs, styles of wine and labeling. The regions to be covered include: Alsace, Loire Valley, Burgundy, Rhône, Provence, Bordeaux, Languedoc-Roussillon, Southwest, Jura, Savoie and Champagne. An average of six to eight wines will be tasted each day.

Students will be taught

- The major growing regions and appellations of France.
- How to taste, characterize and evaluate wines from Alsace.
- How to taste, characterize and evaluate wines from the Loire Valley.
- How to taste, characterize and evaluate wines from Burgundy, Jura and Savoie.
- How to taste, characterize and evaluate wines from the Rhône Valley and Provence.
- How to taste, characterize and evaluate wines from the Languedoc-Roussillon and Southwest.
- How to taste, characterize and evaluate wines from Bordeaux.
- How to taste, characterize and evaluate wines from Champagne.

Students will be taught:

- How the senses of smell and taste are used in the analysis and evaluation of wines.
- How the aging of wine affects its quality and appearance.
- The service and sales aspect of the sommelier position.
- The proper technique for decanting and why it is important.
- The proper technique for the safe opening and service of sparkling wine.
- The basic principles of wine and food pairing.
- Component tasting to explore your sensitivity to wine structure and begin blind tasting, using the tasting grid developed by the Court of Master Sommeliers.
- The major wine-producing regions of the world.



COURSE 4: WINES OF ITALY - 20 HOURS

The Wines of Italy unit begins with an overview of the quality levels of Italian wine. Students will be introduced to the major wine regions of Italy, their history, climates and terroir, wine styles and cuisine. We will take a virtual and tasting tour of the wine regions of Italy, covering grape varieties, appellations, regulations and labeling. The regions to be covered include Piedmont and the rest of Northern Italy, Tuscany and the rest of Central Italy, Southern Italy, and the islands. An average of six to eight wines will be tasted each day.

Students will be taught:

- The major growing regions of the Italian Peninsula.
- How to taste, characterize and evaluate wines from Piedmont and Northern Italy.
- How to taste, characterize and evaluate wines from Lombardy, Alto-Adige, Veneto and Tre Venezie.
- How to taste, characterize and evaluate wines from Tuscany and Central Italy.
- How to taste, characterize and evaluate wines from Sicily and southern islands.

INTENSIVE SOMMELIER TRAINING

COURSE 5: WINES OF THE IBERIAN PENINSULA - 24 HOURS

The Wines of the Iberian Peninsula unit begins with an overview of the quality levels of Spanish wines. Students will be introduced to the major wine regions of Spain, their history, climates and terroir, wine styles and cuisine. We will take a virtual and tasting tour of the wine regions of Spain, covering grape varieties, appellation law, styles of wine and labeling. The regions to be covered include Rioja, Ribera del Duero, Navarra, Priorat, Rueda, Rías Baixas and many others. We will also discuss and study Cava production methods. We will study the production method and styles of fortified wine, covering Sherry, Port and Madeira. We will also study the still wine regions of Portugal, covering its long history, grape varieties, appellation law, styles of wine and labeling. The regions to be covered include: Douro, Dão, Bairrada, Minho and others. An average of 6 to 8 wines will be tasted each day.

Students will be taught:

- The major growing regions of Spain.
- The major growing regions of Portugal.
- The production methods for Sherry.
- The production methods for Port and Madeira.
- How to taste, characterize and evaluate wines of Spain.
- How to taste, characterize and evaluate wines Portugal.

COURSE 6: WINES OF GERMANY, EASTERN EUROPE AND THE LEVANT - 20 HOURS

This unit begins with an overview of the geography of these varied regions. Students will be introduced to the major wine regions of Germany, their history, climates and terroir, quality levels and cuisine. We will take a virtual and tasting tour of the wine regions of Germany, covering grape varieties, appellation law, styles of wine and labeling. We will emphasize the wines of the Mosel, Rheingau, Pfalz, Rheinhessen and Nahe. This module will then study Austria, Hungary and Greece. We will also touch on the ancient wine regions of Israel and Lebanon. An average of six to eight wines will be tasted each day.

Students will be taught:

- The major growing regions of Germany and the wine producing regions of Eastern Europe.
- The specific grape varietals of German wines.
- How to taste, characterize and evaluate wines from Mosel and Rheingau.
- How to taste, characterize and evaluate wines from Austria.
- How to taste, characterize and evaluate wines from Hungary.
- How to taste, characterize and evaluate wines from Greece.



COURSE 7: BEER, SAKE AND SPIRITS - 16 HOURS

The Beers, Sakes and Spirits unit begins with beer production, terms and styles. We then cover the production of sake, the regions and basic terminology. We will then discuss distillation and whiskeys from around the world. The great brandies of the world, liqueurs and other spirits will be covered as well. The program will conclude with a theory paper and sparkling wine service exam, adhering to the Court of Master Sommeliers service standards.

Students will be taught:

- The distillation processes by which all major spirits are produced.
- The popular and premium spirits brands in today's market.
- The traditional aperitifs and digestifs that begin a meal.
- The great brandies of the world and their producers.
- The great whiskeys of the world and their producers.
- The methods by which liqueurs are produced, how they are produced and from which region they originate.
- Classic and modern cocktails.

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

Curriculum highlights are examples and are subject to change at any time without notice.

COURSE 8: WINE PROGRAM MANAGEMENT - 12 HOURS

The Wine Program Management unit begins with creating a winning wine list including menu concept, pricing, variety of selections and creative marketing. Beverage cost control, vendor relations, cellar management and beverage law round out this module. The unit will conclude with a theory paper and decanting wine service exam, adhering to the Court of Master Sommeliers service standards.

Students will be taught:

- How to design a wine list for various types of service venues.
- The proper formula for pricing.
- The requirements for proper beverage and cellar management.
- The steps necessary for maintaining control of wine program costs.
- The implications of beverage laws to the sommelier position.



ARTISAN BREAD BAKING

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 Artisan Bread Baking course 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 by ICE's own Chef Sim Cass, the founding baker of New York City's acclaimed Balthazar Bakery.



Master the Mysterious Science and Craft of Artisanal Loaves

When you consider the simple ingredients that form the foundation of all breads — flour, yeast,

salt and water — it's truly remarkable how many varied products have been crafted by the hands of master bakers. Today, artisanal bread is rapidly emerging as one of the leading trends in the food world, creating a wide range of opportunities for students seeking to master this complex art. There has never been a better time to train in this vital and flourishing sector of the culinary industry.



Developed by New York City's Original Bread Artisan

ICE's Techniques of Artisan Bread Baking is a 200-hour course developed by Chef Sim Cass, the founding baker of New York City's acclaimed Balthazar Bakery and one of the pioneers of the modern artisanal bread movement. Born and raised in the UK, Sim was among the first bakers to introduce New York City diners to naturally fermented, European-style breads. Today, his signature darkly toasted loaves continue to inspire our nation's now widespread passion for hand-crafted bread, and Sim serves as a consultant for some of the world's most respected restaurants and bakeries. He has also been featured in such outlets as the *New York Times*, *FoodArts* magazine and the Martha Stewart show.

Discover Bread Traditions from Around the Globe

Explore the history and craft of bread on a global scale — from traditional European loaves to specialty breads like pita and naan, as well as viennoiserie and even bread show pieces. Students will also examine the theory that underlies the science of bread, studying the core skills required to craft creative adaptations of traditional recipes.



ABOUT CHEF S

Few people in the world have had the influence that Chef Sim Cass has in the development of the modern artisanal bread movement. As the founding baker of Balthazar Bakery, one of the most renowned bread producers in New York, and Maisie in London. Early in his career, he worked at the Hotel Olympe. While it is not his only appearance, The Rolling Stone magazine featured an appearance on its editorial covers.



Artisan Bread Baking

COURSE 1: INTRODUCTION TO BREAD - 40 HOURS

This course focuses on the ingredients, equipment and theory behind professional bread baking. The student will be taught the steps of dough preparation, baker's math and the difference between straight-doughs and preferments. The student will be introduced to the business applications of bread baking, including costing and profit margins.

Course Highlights:

- Ingredients and terms, theory including flour grading and content, equipment.
- Mixing, fermenting, shaping, proofing, baking and cooling.
- Introduction to business - costing application.
- Making bread by hand vs. machine.
- Baker's percentage.
- Preferments, levain and poolish; natural ferment.
- Understanding different flours and their impact on bread baking.
- French white, country white, olive and nut twists, potato onion bread.
- Shaping boules, rolls, bâtards, clovers, bannetons and fendu.

COURSE 2: BAGUETTES, ROLLS AND LOAF BREADS - 40 HOURS

Course two reinforces the skills taught in course one and then builds upon them with dough shaping, including baguettes, rolls and loaf breads. The student is introduced to the utilization of different flours during the bread baking process and gains a comprehensive, hands-on experience as to the impact these flours have on the final product.

Course Highlights:

- Baguettes, whole wheat baguettes, sour dough baguettes.
- Shaping and scoring – epi, petits pains, ficelle, twists, circles etc.
- Using old dough.
- Retarding process.
- Kaiser rolls, sweet rolls, pan de mie, hamburger buns, pullman.
- Baker's percent review and computer programs.

COURSE 3: SPECIALTY BREADS - 40 HOURS

Course three explores bread baking with rye and different grains in depth. The student will also be taught international favorites from Northern to Southern Europe.

Course Highlights:

- Wheat and rye breads, multi grain bread, fig bread, oat honey bread.
- Flat breads, pita, naan.
- Fougasse, ciabatta, focaccia.
- Pizza and calzone.
- Pretzels, bagels, bialy and varieties.
- Bread sticks, and shaping techniques.

SIM CASS

The world have the track record that Sim Cass has in the area of bread production, research and consulting, and teaching. Cass was the head baker at Balthazar Bakery, (1996) and head baker of Balthazar Bakery, at highly regarded restaurants and wholesalers in America. Prior to Balthazar, Cass was head baker at Lucky Strike in New York and head baker at the Carlton Hotel in New York. In his career, Cass won a silver medal in the Pan American International Culinary Competition. It is true that Cass was once asked to tour with the show, his British charm and wit did earn him a spot on "The Martha Stewart Show," as well as a feature in The New York Times and Food Arts.

Coursework includes:

- Mixing, Fermenting, Proofing and Baking.
- Basic Shaping.
- Master Shaping and Scoring.
- Rolls and Loaf Breads.
- Specialty Breads.
- Viennoiserie and Sweets.
- Natural Ferment and Sour Doughs.
- Alternative Flours.

Beyond the skills needed to create handcrafted breads, chef-instructors teach the logistics and management of large- and small-scale bread production, as well as such contemporary concerns as food allergies and gluten-free baking — a significant and growing sector of the industry.

ARTISAN BREAD BAKING



COURSE 4: VIENNOISERIE AND DECORATIVE BREADS - 40 HOURS

Course four takes an in-depth look at Viennoiserie, from breakfast pastries to festive sweet breads. The student will gain the skills to produce top quality croissants and Danish. During this course, students will experience an emphasis on presentation and display their final products. Finally, students work with dead dough to design and create a bread centerpiece.

Course Highlights:

- Brioche, chocolate bread, sweet buns.
- Pannetone, kugelhopf, stollen, challah bread and braiding.
- Doughnuts, croissant, danish.
- Decorative doughs – dead dough with natural colors.



COURSE 5: NATURAL FERMENT, SOURDOUGH AND RYE BREADS - 40 HOURS

Course five teaches students how to utilize natural ferments. The student will prepare artisan breads using age-old techniques. There's ample opportunity to explore alternative forms of flour and rising in this course. Students will be introduced to the business management aspect of opening their own bread bakery.

Course Highlights:

- Sourdough, natural ferment – levain, boules and bâtards.
- Rye wheat, seigle, 90% rye, beer bread, 4# rye breads.
- Business management overview.
- Whole wheat levain natural ferment.
- Gluten free and alternative flours.
- Vegetarian macrobiotic, rice and corn bread (no yeast).
- Decorative lame work.



“

“Chef Sim attempts to make each class as calm and “zen” as possible. Plus, he makes a mean baguette!”

SHARON HO
Pastry Arts Graduate



ART OF CAKE DECORATING

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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 specializing in cake decorating. This multifaceted, 240-hour program was developed by ICE's award-winning dean Toba Garrett.

The course starts with the basics and moves on to explore intricate elements of decorating, including many international styles such as Nirvana, Lambeth, Australian and Oriental string. Lessons supported by renowned pastry chefs cover contemporary designs, airbrushing techniques, painting with precision, novelty cake decorating, advanced sugar floral work and hand sculpting skills. The program is designed to equip you with the knowledge and confidence to develop stunning cakes and sugar artistry.

Express Your Creativity and Eye for Design with this Intensive Course in the Art of Custom Cakes

In recent years, few pastry specialties have become more profitable or in-demand than creative cake decoration and artistry. Craft your own award-winning designs, from contemporary fashion cakes to intricate hand-piped masterpieces at ICE.

Curriculum from a Living Cake Legend

Art of Cake Decorating is an innovative 240-hour course developed by award-winning dean Toba Garrett, one of the country's most notable authors, instructors and practitioners of the art of cake design. Garrett has won dozens of gold and silver medals at competitions all over the world and her work has been featured by media such as Today Show, InStyle, Pastry Art and Design, Gourmet and many more. In 2010, Dessert Professional named her one of the "10 Best Cake Decorators in America" and she has even had her work featured by the Smithsonian Museum in Washington D.C.

Coursework covers the basics of piping and explores the history of this intricate art, including instruction in celebrated traditions of cake design from around the world. Students will also train in various methods of contemporary cake design, from advanced sugarwork and hand-sculpting to airbrushing, hand-painting and novelty cakes. Among the program's many exclusive features, students can enjoy guest lectures from pastry experts who are renowned for their cake decorating skills.

Featured Techniques Include:

- Buttercream Piping.
- Royal Icing, Fondant and Hand-Modeling.
- Sugar Flowers and Airbrushing.
- Contemporary Cake Design.

Craft Your Own Multitiered Cake

Newly armed with these challenging technical skills, alumni of the program have placed among the highest rated cakes at the prestigious New York Cake Show — including one student who won the competition's grand prize — all within mere days of graduating!



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 to teach 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.



ABOUT CHEF PENNY STANKIEWICZ

An ICE Pastry & Baking graduate, Penny Stankiewicz opened Sugar Couture in Brooklyn's Williamsburg neighborhood in 2015. After working with Chef Pichet Ong at Jean-Georges Vongerichten's Spice Market, she found all of her artistic skills and detail-oriented nature could be applied to her own custom cake creations. Chef Penny's clients have included Tory Burch, Hugh Jackman, Adele, Beyonce, John Mayer, Mercedes, Madison Square Garden and Sony Music, and her work has been featured in The New York Times, Vogue, New York Magazine, People, Brides, Food Network and The Knot.





The Art of Cake Decorating

COURSE 1: INTRODUCTION TO BUTTER CREAM PIPING – 40 HOURS

The course will teach students how to prepare several different types of buttercream as well as prepare many types of piped borders and flowers. Through repetition and practice, students can build their skills and develop confidence. Icing cakes, pressure control piping and food color applications are a few of the key elements to complement butter cream use.

Course Highlights:

- Basic cake preparation.
- Preparing and using buttercream icings.
- Pressure control piping and cornet preparation.
- Basic cake borders such as shells, star flower garlands and rope.
- Intermediate buttercream piping including grape clusters, sweet pea clusters, ruffles and swags, bows, and basket weave.
- Basic floral piping skills (rose buds, roses and leaves).



COURSE 2: INTRODUCTION TO ROYAL ICING, ROLLED FONDANT AND PASTILLAGE – 60 HOURS

This course will introduce students to all aspects of royal icing, from elementary flooding techniques, flowers, and lace to advanced techniques such as brush embroidery and string work. The intricacies of advanced techniques require precision and steadiness, which students will develop with time and practice. Students will also be introduced to rolled fondant and different methods for preparing and using pastillage.

Course Highlights:

- Outlining and flooding techniques.
- Royal icing flowers such as cherry blossoms, forget-me-nots, primroses, violets, and daisies.
- Royal icing pipe work including Swiss dots, Cornelli lace, and oval borders.
- Advanced royal icing techniques such as brush embroidery, drop, Oriental and Australian string work, Lambeth pipework, freehand embroidery and intricate filigree lace.



COURSE 3 – ADVANCED ROLLED FONDANT AND HAND MODELING – 40 HOURS

This course will introduce students to the more advanced techniques of rolled fondant including ruffling, drapery, and ribbons. Students will also utilize hand skills to practice different writing techniques and marzipan modelling.

Course Highlights:

- Advanced rolled fondant techniques for ruffling, drapery, smocking, crimping and tassels.
- The art of writing: alphabetic practice utilizing various mediums as well as greetings on cakes and sugar plaques made out of pastillage and gum paste.
- Hand modeling using marzipan and chocolate.
- Preparation and finishing of upscale decorated cupcakes and cookies.

COURSE 4 – SUGAR PASTE FLOWERS AND AIRBRUSHING – 60 HOURS

This course covers all aspects of preparing a wide assortment of sugar paste flowers. Students will be introduced to the basic equipment needed, coloring techniques, petal dusting, and floral arrangement. Basic airbrush designs and airbrushing techniques for basic flowers will be covered.

Course Highlights:

- Gum paste blossoms, buds and foliage as well as gum paste flowers, including roses, carnations, daisies, lilies and cymbidium orchids.
- Airbrush techniques.



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

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COURSE 5 - CONTEMPORARY CAKES - 40 HOURS

In the final course of the program, students will focus on hand-sculpted cakes and novelty cake preparation, which will round out their skills as advanced cake decorators and allow them to utilize all of the elements and techniques covered throughout the course. The students will also complete their final project: creating and presenting a grand finale of cakes and sugar artistry.

Each student will be responsible for four (4) projects:

1. Three-tier cake (Styrofoam) iced in royal icing or rolled fondant and decorated in a classical or contemporary style.
2. Floral spray (made up of a variety of sugar flowers).
3. Pastillage card or plaque with a handwritten greeting.
4. Six decorated cookies or cupcakes.

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



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“I learned everything I needed to know about cake decoration, from the basics of buttercream to techniques of airbrushing, sculpting and designing contemporary cakes. Today I can say I have learned from the best and now have the confidence to do great things as an ICE graduate!”

GENELLE BEATON
Cake Decorating Graduate

Find your culinary voice™



**Institute of
Culinary Education**

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