



PRESIDENT'S LETTER

Welcome, and thank you for your interest in The Institute of Culinary Education, an award winning, vibrant school in the heart of New York City. It is extremely satisfying and rewarding for us to be part of this institution. We continually meet students who tell us that ICE is exceeding their goals in terms of education and inspiration, and alumni who tell us ICE has played a key role in their success.

Today ICE is one of the most prestigious culinary schools in America. Our curriculum, distinguished chef-instructors, facility, and externship and placement programs are world class. Beyond this, ICE has a spirit and atmosphere that we don't think you'll find in many other schools. Walk through our halls and you will see students and staff whose attitude is serious, dedicated, friendly, and fun. Everyone who's here wants to be here, from directors and chef-instructors to students and maintenance staff. And on the specific measure of student retention, we have remarkable success: 96 percent of students who start our career programs go on to graduate.

Most importantly, our education programs work, and we have the results to prove it. New graduates are getting jobs in America's top restaurants, bakeries, catering companies, and other culinary enterprises, from food magazines to specialty-food stores. In national competitions and contests, our students have had impressive results. And alumni around the country have garnered local, regional, and national awards and recognition from organizations including The James Beard Foundation, StarChefs, and *Pastry Art & Design Magazine*.



Another measure of success is recognition from ones' peers. That is why we are extremely proud to have won the 2008 IACP Award of Excellence for Vocational Culinary Schools. In the food world, it's the equivalent of winning an "Oscar." The IACP (International Association of Culinary Professionals) has over 3000 members worldwide, representing all facets of the culinary community.

At ICE, we teach toward the broad diversity of opportunities, personalities, and cuisines that make up today's culinary world. For example, while we know that most of our graduates will pursue restaurant careers, we support and encourage the efforts of those who want to travel other paths as caterers, cake decorators, food writers, personal chefs or culinary entrepreneurs. This is one of the main reasons why six years ago we launched our innovative culinary management program, a 316-hour accredited diploma program. No other school in New York City offers such a comprehensive, real-world course that teaches the business end of the food and beverage world.

We can also assure you that the team that runs our 42,000-square-foot school takes tremendous pride in its work. Once you enroll, we feel responsible for your success. We are always asking ourselves "How we can make our programs better?" In 2004, we answered this question by expanding and renovating parts of our facility, resulting in improved classrooms and kitchens, as well as a much larger library/student resource center and stewarding department. Likewise, we are always improving our curriculum. Most recently in 2006, we revised and lengthened our Culinary Arts Diploma program and in 2008 added a Food Media program.

While this institution has a long and important 33-year heritage, its current feel is energetic and contemporary. With all of this as a foundation, we are confident we can set you on the path toward your own culinary goals.

Richard Smilow
President

Richard Simpson
Director of Education