

HONORS & AWARDS



Winner (2003 & 2008) and finalist (2006, 2002) International Association of Culinary Professionals' (IACP) Awards of Excellence



The James Beard Foundation is the nation's most prestigious organization awarding chefs, restaurants and culinary professionals. Their awards are among the most prestigious in the food world.

ALLISON VINES-RUSHING (RIGHT), Culinary Arts '00
Executive Chef, MILA, New Orleans . 2004 James Beard Rising Star Chef Award

GINA DEPALMA, Culinary Arts '94
Executive Pastry Chef, Babbo . 2009 James Beard Outstanding Pastry Chef Award

TRISH MAGWOOD – Culinary Arts '98
Author/Educator/Retailer, Montreal, Canada . 2008 James Beard Book Award, Entertaining Category

FOOD & WINE



Over the years, *Food & Wine* has selected several ICE alumni, including Joseph Wrede, among its Best New Chefs in America and ICE students won *Food & Wine* School Jam competition three of the four years the event ran. Competing schools included New England Culinary Institute, the Restaurant School (Philadelphia), the French Culinary Institute, and the Southern California School of Culinary Arts.

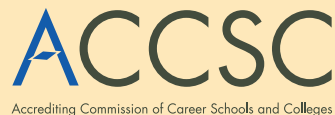
Many ICE alumni, including Claudia Fleming, Gina De Palma and Nicole Kaplan have been among *Dessert Professional's* Ten Best Pastry Chefs.

Alumnae Tim Halea was named one of the Top Talents in Wine and Food under 35 in 2004 by *Food & Wine*, and was a member of the 2002 Bread Bakers Guild Team USA in the World Cup of Baking.

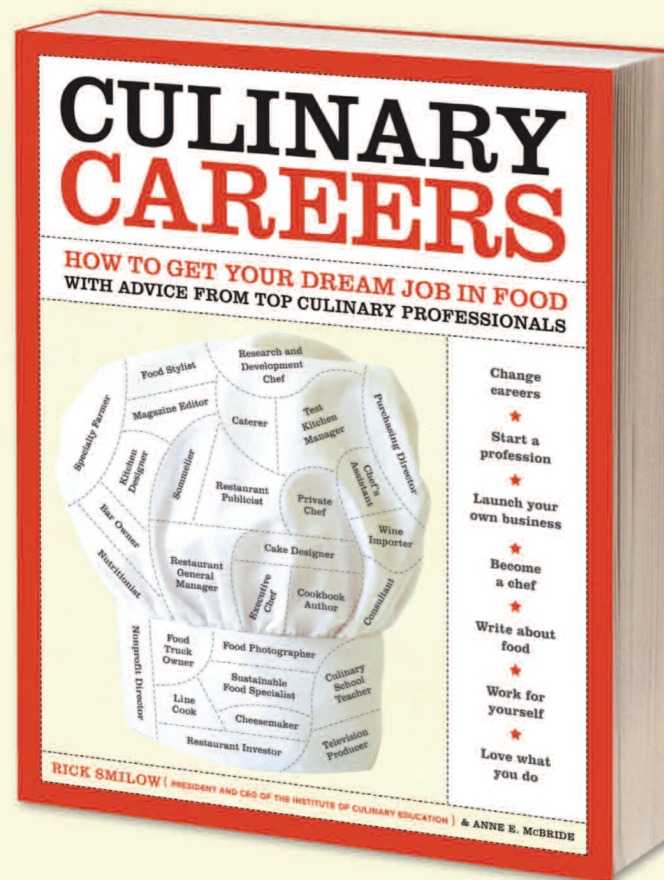


The Accrediting Commission of Career Schools and Colleges cited ICE for four separate Items of Excellence:

1. 100 percent student satisfaction—all students surveyed would "recommend the school to a friend"
2. Outstanding faculty and faculty commitment to students
3. Facilities and equipment
4. Involvement in community service



Turn your passion for food into the job of a lifetime



Discover what it's really like to work in the food industry from Rick Smilow, President and CEO of the Institute of Culinary Education, and Anne E. McBride. This essential guide also includes informative and inspirational interviews with culinary stars Thomas Keller, Gale Gand, Rick Bayless, Ruth Reichl, and eighty-five other diverse national food professionals. This is a must-have resource whether you are a first-time job seeker or career changer looking for your next step.

AVAILABLE MAY 2010
Clarkson Potter/Publishers
Learn more at www.iceculinary.com

ICE at a Glance

The Institute of Culinary Education (ICE) is New York City's largest and most active center for culinary education, with a total of 12 teaching kitchens spreadover 42,000 square feet on six floors

CAREER TRAINING PROGRAMS

Highly regarded 8 to 12-month intensive career training programs in Culinary Arts, Pastry & Baking Arts, Culinary Management or Hospitality Management. Externships, job placement, and financial aid are offered, as are morning, evening, and weekend schedule options.

RECREATIONAL PROGRAM

Largest program of hands-on recreational cooking, baking and wine education in the country. Over 1700 classes a year, taught by professional chef-instructors as well as visiting cookbook authors and experts.

SPECIAL EVENTS

Hands-on cooking parties, wine and beer tastings, mixology parties and private dining. Perfect for client entertaining, team building or personal celebrations such as birthday or engagement parties.

The Institute
of Culinary Education

The Institute of Culinary Education
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iceculinary.com • (212) 847-0700

RECREATIONAL PROGRAMS

ICE runs the largest program of hands-on recreational cooking, baking classes and wine education courses in the country, annually offering 1,700 classes—seven days and nights a week—to 23,000 students. Courses for all skill levels range from preparing a complete Asian seafood feast and grilling the perfect steak to learning basic knife skills and baking the flakiest croissant.

Typical classes have a range of 10 to 16 students, last from four to five hours, and cost between \$90 and \$110 for a single course and between \$310 and \$540 for a multiple-session course. Daytime classes generally run from 10am to 2:30pm, and evening classes from 6pm to 10:30pm. Instructors include ICE's full-time teaching staff—all alumni of top New York restaurants—and dozens of special guests from famous chefs to award-winning cookbook authors with expertise in specific cuisines or techniques.

For Information call (212) 847-0770 • iceculinary.com/RECREATIONAL

ICE's extensive selection of beverage classes includes Wine Essentials, a six-session course as well as one-session classes that focus on particular regions or grapes, cocktail classes with top mixologists, and beer and sake tastings with masters of their crafts.

Out-of-towners can make New York's culinary offerings the focus of their visit with ICE's multi-day classes and walking tours. These include Techniques of Fine Cooking, ICE's most popular class and one that has run nearly weekly for the last 30 years, as well as multi-day Italian, seafood, baking, and cake decorating courses.

ICE's recreational division calendar is updated and released three times a year: in December, April, and August. It is published in print in the *Main Course* and online at iceculinary.com.



"I want to tell you that I have never, ever found an instructional class (of any sort) so interesting and entertaining!! Richard is AMAZING! he truly went beyond my expectations of answering so many mysteries of not just the 'how' of cooking, but the 'why'."

—Lynna Martinez



SPECIAL EVENTS

ICE's private cooking party program offers unique events that are perfect for corporate entertaining, team building and closing dinners, or for personal celebrations such as birthdays, rehearsal dinners, bachelorette parties, and special reunions.

Twelve to ninety people can take part in these cooking parties. Time is divided between cooking and enjoying the food prepared in a sit-down, full-service dinner. ICE's chef-instructors and chef assistants—who are prepared for both the eager novice and the experienced cook—guide students through menus that change seasonally. Each party features an open bar of wine, beer, water and soft drinks, with the option of adding a premium liquor bar. Prices range from \$165 to \$185, plus service charge.

Past clients include leading companies in all industries, such as Google, MTV, American Express, L'Oreal, ABC/Soapnet, NY Life Insurance, Ernst & Young, Pfizer,

Yahoo!, Visit Britain, and law firms Skadden Arps, Ropes & Gray, and Mayer Brown.

ICE has a menu of other party/event themes, including steakhouse, pizza, mixology, wine tasting, or celebrity chef (during which the likes of Marcus Samuelsson of Aquavit or Alexandra Guarnaschelli of Butter lead the party). For less hands-on event, ICE offers lunch and dinner parties, during which 16 to 100 guests enjoy a full-service three or four course meal prepared by ICE's talented culinary team, at a cost of \$110 per person, plus service charge.



For Information call (212) 847-0707 • iceculinary.com/EVENTS



"Our evening at The Institute of Culinary Education was spectacular. each and every guest had called me and said it was one of the best events they had been to in many years. Your staff was extremely attentive and very professional. We will definitely use ICE again in the future."

—Michael Paliotta, Neuberger Berman



CAREER TRAINING PROGRAMS

ICE is one of the most prestigious culinary schools in America, with curricula, chef-instructors, facilities, and externship and placement programs that are world class. Beyond these, ICE has a spirit and atmosphere not found in many schools. A walk through the halls show students and staff whose attitude is serious, dedicated, friendly and fun. ICE's student retention rate is further measure of this success: 96 percent of students who start a career program here go on to graduate.

PROGRAM AND SCHEDULE OPTIONS

Students in ICE's career division work toward diplomas in Culinary Arts, Pastry and Baking Arts, Culinary Management and Hospitality management. These programs are offered on morning, afternoon, evening, and weekend schedules and take 7 to 12-months to complete, depending on the schedule chosen. Culinary and pastry classes have a maximum enrollment of 16, and management courses a maximum of 22. The SLM Financial Corporation (Sallie Mae) makes financial assistance available to qualifying students.

OUR STUDENTS AND THEIR GOALS

Two words characterize ICE's career student body: diverse and ambitious. ICE's students come from around the nation and range from 18 to 50+. Some enroll right after high school, while many are career changers from fields such as sales, construction, computers, nursing, and banking. Likewise, their goals vary widely. Their aspirations include careers such as executive chefs, restaurant owners, caterers, food writers, personal chefs, pastry specialists, special events planners, and hotel managers. A diploma from ICE places students on the right path for any of these options.

JOB PLACEMENT AND EXTERNSHIP

An offsite externship—typically in one of New York City's finest restaurants—is included in ICE's Culinary Arts and Pastry and Baking Arts programs. This allows students to get real world training prior to full-time work, while also giving them the chance to focus on their culinary area of interest, be it Italian cuisine, seafood, catering, or food media, among other choices. After the externship, ICE offers lifetime job placement assistance. ICE's placement staff has connections with the best restaurants in America (see right).

For Information call (212) 847-0757 • iceculinary.com/CAREER

ALUMNI SUCCESS

In recent years, ICE and its alumni have won numerous awards and gained national recognition. Graduates won James Beard Awards—in 1998, 2000, 2003, 2004, 2005, 2008 and 2009, and have been selected as *Food and Wine's* Best New Chefs and *Dessert Professional's* Ten Best Pastry Chefs in America. And since 2006, ICE alumni, (and chef-instructors) have appeared on national TV on shows including *Top Chef*, *Hell's Kitchen*, *The Next Food Network Challenge*, *The Today Show* and *ABC Primetime Live*.

CHEFS' ADVISORY COUNCIL

ICE's Chefs' Advisory Council includes a stellar array of men and women who help keep ICE informed about industry trends and who offer demonstrations for students. Nationally-recognized advisory board members include chefs Daniel Boulud, Norman Van Aken, Bill Telepan, Marcus Samuelsson and Michael Laiskonis.

ICE VERSUS OTHER SCHOOLS

Comparing ICE's diploma programs to other schools such as The Culinary Institute of American, Johnson & Wales and The French Culinary Institute—shows that ICE's programs offer smaller class sizes and less expensive, while just as competitive in terms of graduate placement and alumni achievements.



"ICE was particularly helpful when it came time to go on externship. The school made it possible to get hooked into exactly the restaurant I wanted to be in and things just took off from there."

—Missy Robbins, Culinary Arts, Currently Executive Chef, AVoce, New York City



"The courses at ICE are really comprehensive. It's sort of like a liberal arts program in the culinary world"

—Tim Mulligan, Culinary Arts & Culinary Management

SELECTED PLACEMENT & EXTERNSHIP SITES

RESTAURANTS

Per Se
Le Bernardin
Restaurant Daniel
Jean-Georges
AVoce
Nobu
Union Square Cafe
Gramercy Tavern
Chez Pannisse
Lucques

MEDIA

Saveur
Food and Wine
The Food Network
Martha Stewart
Everyday with Rachel Ray

INTERNATIONAL

Italy • France
China • Singapore
Australia