

THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Spring 2024 | 1st 8 Weeks Newsletter



PROGRAM UPDATE



Join us at Courses Restaurant during the spring semester. First 8 Weeks (2/15, 2/22, 2/29) Courses is open for lunch on Thursdays. Seating will be from 11AM-12NOON EDST! Second 8 Weeks (3/28, 4/4, 4/11, 4/18, 4/25, 5/2, 5/9). [OpenTable](#) or by emailing Indianapolis-Hospitality-Events@ivytech.edu.

Ivy Tech Community College Courses Restaurant offers a unique experience where guests will dine in a gorgeous Mahogany restaurant looking out on the beautiful Indianapolis skyline. Guests will have the opportunity to be served and to support our Hospitality Program Students while enjoying their dining experience.

Spring 2024 Courses Restaurant will be open for lunch on Thursdays and seating will be from 11AM-12Noon. The first eight weeks of class, our Specialized Cuisine class offers selections from around the world with rotating specials, highlighting a different region of the globe each week. \$20.00 per person for Lunch. For Spring 2024 second eight weeks of class, our Classical Cuisine class is offering selections from various regions of France each week. Lunch \$20.00 per person and Dinner \$25.00 per person.

Courses Restaurant (Penthouse) 2024 Spring Lunch only dates include:

1st 8 Weeks - \$20.00 per person

- Feb 15 | lunch only
- Feb 22 | lunch only
- Feb 29 | lunch only

2nd 8 Weeks - \$20.00 per person

- March 28 | lunch only
- April 4 | lunch only
- April 11 | lunch only
- April 18 | lunch only
- April 25 | lunch only

Courses Bakery and Cafe (1st Floor CCCI 130) – 2024 Spring Semester

1st 8 Weeks – Wednesday and Thursdays 5:00PM-8:00PM EDST

- Feb 7 and Feb 8
- Feb 14 and Feb 15
- Feb 21 and Feb 22
- Feb 28 and Feb 29
- March 3 and March 4

Courses Bakery and Cafe (1st Floor CCCI 130) – 2024 Spring Semester

2nd 8 Weeks – Mondays and Tuesdays 9:30AM–1:00PM EDST

- March 25 and 26
- April 1 and 2
- April 9
- April 15 and 16
- April 22 and 23
- April 29 and 30
- May 6 and 7

EXCITING NEWS

Come Join Us for a wonderful Argentine Lunch!

HOSPITALITY PROGRAM
^
FÊTE *de* **COURS**
DINING SERIES

Ivy Tech Community College
COURSES RESTAURANT

**TASTE OF THE
WORLD**

A SHOWCASE SCHOLARSHIP
FUNDRAISER

11AM Thursday March 7, 2024
Courses Restaurant
FOR TICKETS SCAN THE QR CODE OR THE
LINK BELOW
LINK.IVYTECH.EDU/TASTEOTHEWORLD

COURSES
RESTAURANT

A PORTION OF THE PROCEEDS GOES TO STUDENT
SCHOLARSHIP

COURSES
RESTAURANT

FÊTE de COURS

DINING SERIES

Ivy Tech Community College
COURSES RESTAURANT

Taste of the World Menu

Passed Hors d'Oeuvres

First Course

Hearts of Palm Salad

Crisp hearts of palm, juicy cherry tomatoes, fresh avocado, onion and arugula.

Second Course

Locro

Argentine Hominy Soup

Locro is a hearty, traditional stew that warms the soul, hailing from the Andean highlands. It's fusion of indigenous and Spanish flavors, brimming with ingredients like squash, corn, beans, and enriched meat.

Third Course

Guests choice of

Beef or Red Snapper Asado

Authentic wood fire and smoke are crucial to asado cooking and grass-fed beef, making it leaner.

Fourth Course

Chocotorta

Decadent Chocolate cake with layers of creamy dulce de leche accompanied with Alfajores cookie.

Indiana Student Hospitality Association (ISHA)

ISHA students hosted an end of semester recruiting party for students on Indianapolis campus. We had approximately 50 students attend this afternoon event. Koda the Bear, Ivy Tech's Mascot even stopped by to join the students for dessert.



State Fair Ribbons Spur Baker to Open Le Petit Gateau Pastry Shop in Carmel's North End

By Jennifer Haire

After winning dozens of first- and second-place ribbons in baking competitions at the Indiana State Fair, Chris Holland decided it might be time for a career change.



Chris Holland, owner of Le Petit Gateau, makes pastries. (Photo by Josh Clements)
Previously, Holland, 44, worked in science labs and for a corporate attorney, baking only as a hobby. But on Nov. 28, he opened his first brick-and-mortar shop when Le Petit Gateau Bakery debuted in the new North End development.

“It was after my third year at the Indiana State Fair I just thought to myself, maybe this is what I should be doing for my career,” said Holland, a native of California.

While working as a pastry chef instructor, his boss got a call from Indie Coffee Roasters, a local shop looking to make a change in its offering of baked goods. Holland met with ICR, and a taste test sealed the deal. His pastries have been part of their menu since 2019.

“I’d just gone through culinary school,” Holland said. “I knew they were taking a chance on me, and I can’t be more thankful for that.”

When Indie Coffee Roasters opened its second shop in Carmel, they suggested Holland also explore opening a shop at North End. The developer was interested in adding a bakery to the lineup to allow residents the convenience of grabbing a coffee and pastry before work.

Le Petit Gateau is a French-inspired full-service bakery, and Holland eventually hopes to add breakfast sandwiches and hot and cold lunch items to the menu. For now, it offers pastries, croissants, muffins, scones, cookies, breads and cakes.

Holland has sold his baked goods at the Fishers farmers market for the past four seasons. He loves being outdoors with the community, and as a dog

owner himself, said he appreciates that it is one of the few markets where dogs are allowed.

Le Petit Gateau is at 525 North End Dr. in Carmel. It is open from 7 a.m. to 5 p.m. Monday to Saturday and 10 a.m. to 4 p.m. Sunday.





**SkillsUSA is hosting Indiana’s Region 3 and State competitions at
Ivy Tech Community College Hospitality Administration Lab Kitchens.**

Region #3 Competition was held on Friday, February 2nd with Commercial Banking and February 3rd with Culinary Arts.

State Competition will be held on

Friday, April 19th – Commercial Baking and Restaurant Service

Saturday, April 20th – Culinary Arts

Call for Judges – If you are an Executive Chef in Culinary Arts, Baking and Pastry Arts or Hospitality Management, we need your help in judging the above SkillsUSA competitions.

If interested in helping, please contact one of the following....

Culinary Arts – Chef Thom England at tengland@ivytech.edu

Commercial Baking – Chef Jennifer Schoupe at jschoupe@ivytech.edu

Hospitality Management – Chef Laurene Griffin at lgriffin@ivytech.edu

EVENT RECAP

Board of Trustees Visit Our Students at Courses Restaurant



The Winter Wine Dinner was a Success!



WINTER WINE DINNER

MENU

Plateau De Charcuteries

Nicholas Feuillatte Champagne
Brut Reserve, Champagne, France

Potage

Velouté de courge et camembert au
four en croûte

*Fall Squash Soup with
Baked Camembert En Croûte*

2022 Chenin Blanc, Sancerre,
Domaine de la Perriere, Loire

Entrée

Côtes levées sauce au vin du
Beaujolais avec pommes de terre
aligot et légumes sautés

*Short Rib Beaujolais Wine Sauce with
Aligot Potatoes and sautéed vegetables*

2021 Gamay, Chameroy, Beaujolais
Villages, Louis Latour, Beaujolais

Salad

Roquette, roquefort, pacanes et
caneberges séchées

*Arugula, Roquefort, Pecans,
and Dried Cranberry*

2020 Rhone Blend, Ventoux Rouge,
Dallas, Rhone Valley

Dessert

Brie Creme Brulee with Honey
Roasted Figs, Baklava Crunch and
Pistachio Diplome

White Porto, Cockburn's Porto
Blanco, Duero, Portugal

COURSES
RESTAURANT



KEEP IN TOUCH



Let's Stay Connected!

The connections our alumni have made and will continue to make through the Ivy Tech Hospitality Program are valuable. If you have not yet done so, be sure to connect with us on [LinkedIn](#) and follow [Courses Restaurant & Bakery-Café](#) on Facebook.

