



CLASS FOCUS

HOSP 207 – Customer Service

The Customer Service class brings students from culinary arts, baking, and hospitality management together to run the dining room experience for our guests in Courses Restaurant.

Their lessons are tailored to leadership development, communication, and teamwork in a live setting. Our guests are an integral part of the class, giving our students a live classroom setting to practice their communication and learn how to work as a group.

Students complete the ManageFirst curriculum from the National Restaurant Association to earn a certification as and learn the basics of beverage service and responsible alcohol service through ServSafe.

Field trips to venues across the city allow students to see other operations like fine dining restaurants and hotels to see how they set and achieve service standards then reflect on how they can bring what they see back to Courses and to their future careers. We partner with Visit Indy students to complete the “Super Service Certification.” The training program originally developed for the Super Bowl and expanded to serve the Indy hospitality scene.

Hosp 207 students get to experience special events by working with our catering class students on events from weddings, receptions at the Indiana State House, and banquets for cultural groups like our friends at the Partners of the Americas, seeing what it takes to plan-out special events and the logistics behind making them happen. At the end of each 8-week term, the class hosts our Fete de Cours Series, French for “Festival of Courses,” not only getting special event experience but helping raise funds for student scholarships and travel.

It is our privilege to welcome you into our dining room and hope that you will be part of our classroom soon.



EXCITING NEWS



Join us for at Courses Restaurant in 2025 Summer, in which is open for Lunch and only has two dates available for these lunch reservations – July 17th and 24th. Lunch Seating is 11am-Noon - \$25 per person.

2025 Fall 1st 8-Weeks Courses Restaurant is available for lunch and 2nd 8-Weeks available for lunch and dinner. Lunch Seating is 11am-Noon and Dinner Seating is 6pm-7pm - \$30 per person. Please make your reservation starting 90 days before your dining date through [OpenTable.com](https://opentable.com) or by emailing Indianapolis-Hospitality-Events@ivytech.edu.

Ivy Tech Community College Courses Restaurant offers a unique experience where guests 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.

[Here is the published story.](#)

Courses Bakery and Café

1st Floor CCCI 130

2025 Fall Schedule

2025 Fall Courses Baker and Cafe (1st Floor CCCI 130)

1st 8-Weeks - Monday and Tuesdays

9:30AM-1:00PM EDST and 4:30PM-8:00PM EDST

September 1 st	September 23 rd
September 2 nd	September 29 th
September 8 th	September 30 th
September 9 th	October 6 th
September 15 th	October 7 th
September 16 th	October 13 th
September 22 nd	October 14 th

2nd 8-Weeks

Monday and Tuesday 9:30AM-1:00PM EST

November 3 rd	November 25 th
November 4 th	December 1 st
November 10 th	December 2 nd
November 11 th	December 8 th
November 17 th	December 9 th
November 18 th	December 15 th
November 24 th	December 16 th

2nd 8-Weeks

Wednesday and Thursday 4:30PM-8:00PM EST

November 5 th	December 3 rd
November 6 th	December 4 th
November 12 th	December 10 th
November 13 th	December 11 th
November 19 th	December 17 th
November 20 th	December 18 th
November 26 th	

COURSES
RESTAURANT



Fall 2025

*1st 8 Weeks - Specialized Cuisine
Dinner Only*

September 4
September 11
September 18

September 25
October 2
October 9

*2nd 8 Weeks - Classical Cuisine
Lunch and Dinner*

November 6
November 13
November 20

December 4
December 11



Courses Restaurant
2820 N Meridian St.
Indianapolis, IN 46208

EXCITING NEWS

CHEF JENNI SCHOUPPE NAMED NEW PROGRAM CHAIR FOR SCHOOL OF CULINARY ARTS AND HOSPITALITY MANAGEMENT

Ivy Tech Indianapolis has appointed Chef Jenni Schouppe as the new program chair for its School of Culinary Arts and Hospitality Management, effective August 18. Chef Schouppe, who previously served as assistant department chair and assistant professor of baking and pastry, succeeds Chef Jeff Bricker, who retired this summer.



Written by Ivy Tech Indianapolis Marketing & Communications

Ivy Tech Indianapolis is proud to announce Chef Jenni Schouppe as the new program chair for the [School of Culinary Arts and Hospitality Management](#). She officially steps into the role on August 18, a week before the start of the [2025-26 academic year](#). Schouppe's appointment follows the retirement of longtime chair [Chef Jeff Bricker](#).

A Carmel native, Schouppe began her culinary journey by working in restaurants during high school. She earned a bachelor's degree in food management from Ball State University in 2000. She later earned an associate degree in baking and pastry arts and a master's degree in teaching from Johnson & Wales University in Providence, Rhode Island.

Schouppe's professional culinary resume spans the country. She's lived and worked in Indiana, Nebraska, North Carolina, Vermont, Massachusetts, Rhode Island, and Florida. She has held positions in casual restaurants, casinos, fine dining, corporate dining services, higher education dining, catering, and hotels.

"I've heard people say I moved around too much, but honestly, it gave me such a diverse perspective," she said. "It taught me how food and people change from region to region. That's been just as helpful in the classroom as it was in the kitchen."

Schouppe first joined Ivy Tech Indianapolis in 2018 as an adjunct instructor after working at the now-closed International Culinary School at The Art Institute of Indianapolis. She eventually transitioned to full-time faculty in 2020 before being named assistant department chair in 2024.

Her diverse background—from crafting pastries in Miami's vibrant Latin food scene to working in New England's Irish and Italian culinary traditions—has deeply influenced her teaching philosophy. Schouppe has taught nearly every baking and pastry course at Ivy Tech, except one, and has particular enthusiasm for baking science, cake icings and fillings, and advanced decorating and candy making.

Known for her lively and engaging classroom presence, Schouppe describes her teaching style as "quirky" and student-centered. She emphasizes connecting with learners individually, whether through humor or mentorship, to help them thrive.

One of Schouppe's most memorable student success stories involves a culinary student on the autism spectrum who was told in high school he'd never hold a professional job. After a three-year gap, he decided to give higher education a shot.

"He would hide in the walk-in fridge to avoid social interaction ... but when he decorated his first cake? The pride in his eyes—that's why I teach," Schouppe shared. "Everybody in hospitality is a little awkward in their own way—we're all weirdos," Schouppe said with a laugh. "But that's what makes this industry so special. It's about giving students the tools and confidence to excel, no matter their background."

Under her mentorship, he has thrived and is set to graduate in December. Schouppe has helped him land a job and shares that he is finally feeling like he can find an apartment of his own.

"That's what this program is all about—creating a space where students who may have never believed they could succeed in college find out they absolutely can," Schouppe said.

Such stories underscore Schouppe's vision for the program.

The Ivy Tech Indianapolis culinary and hospitality program has a rich legacy dating back decades. It has evolved from a respected department to becoming its own school, setting statewide standards and producing some of Indiana's most talented culinary professionals, including [Joe Miller](#), the owner of Our Table, which was ranked one of America's top 100 restaurants in 2023 and 2024.

As program chair, Schouppe aims to build on that legacy and push the School of Culinary Arts and Hospitality Management into its next phase of excellence and further solidify its reputation as a pipeline for skilled culinary professionals.

Housed in the [Conference Center and Culinary Institute](#), Schouppe emphasized that Ivy Tech's culinary program—the only one in Indiana—provides an accessible, high-quality education without the burden of excessive student debt.

"It's not just about teaching knife skills. We're showing Hoosiers they don't need to leave Indiana—or take on crushing debt—to build careers. Whether they're plating filet mignon at Prime 47 or baking muffins for a hospital cafeteria, they'll do it with skill and pride," Schouppe said.

With tuition at a fraction of the cost of out-of-state private culinary schools, Ivy Tech places its graduates at esteemed locations such as St. Elmo Steak House, the Conrad Hotel, and other prominent Indianapolis institutions. Often, our graduates start their own culinary businesses.

"There's so much more we can do, and I want us to be known as the place that everyone in the industry is excited to work with," she said. "Our students deserve that. And the industry deserves them."

As she takes the helm, Schouppe's top priorities include:

- Improving internal and external communication while strengthening collaboration with departments.
- Expanding community engagement and strengthening industry partnerships.
- Enhancing student externships and job placements.
- Supporting faculty development, with an increased focus on adjuncts seeking career growth.
- Maintaining statewide leadership and setting the standard for culinary programs.

"I define success by the success of others," Schouppe said. "If our faculty are thriving and our students are thriving, by earning degrees, getting jobs, and feeling proud of what they're doing, then I'm doing my job."

CHEF JEFF BRICKER TO RETIRE AFTER 28 YEARS OF CULINARY EXCELLENCE AT IVY TECH

After nearly three transformative decades at Ivy Tech, Chef Jeff Bricker is hanging up his apron—but not before leaving an indelible mark on the college, its students, and Indiana’s culinary scene. From his humble beginnings as a first-gen student to leading the creation of Ivy Tech’s state-of-the-art culinary school, Bricker’s story is one of passion, persistence, and purpose.

For nearly three decades, Chef Jeff Bricker has been the heart and soul of Ivy Tech Community College’s culinary program—first as a student, then as an instructor, department chair, and visionary leader. As he prepares to retire this summer, his legacy is etched into the stainless-steel workstations of the state-of-the-art kitchens he helped design, the success stories of alumni across Indiana, and the newly minted [School of Culinary Arts and Hospitality Management](#) that will bear his imprint for years to come.



Bricker on his final international trip as department chair for hospitality administration.

Chef Jeff Bricker’s interview with John Perez, Visual Communications Program Chair. Thank you John. <https://drive.google.com/file/d/11MS8r-4iTxgh6Kl-RVdgJJpnmScl7P9Q/view?usp=sharing>

Thank you for attending our
retirement reception in honor of
Chef Jeff Bricker!



If you would like to support the Jeff
Bricker Culinary Arts Scholarship,
please scan the QR Code:



<https://impact.ivytech.edu/JeffBrickerScholarship>

Aspiring Chef Rou Hands crafts culinary dreams at Ivy Tech

By Aaliyah Prim



INDIANAPOLIS (WISH) — Chef-in-training Rou Hands showcased his culinary skills in a recent segment, preparing his signature ‘rainbow stir fry’ dish.

Rou Hands, who is currently studying culinary arts at [Ivy Tech](#), has a rich family history in cooking, which inspired his passion for the culinary arts.

“I’m happiest and I feel most at myself when I’m cooking for people,” Rou Hands, explained.

Hands’ dish, the ‘rainbow stir fry,’ features a colorful array of vegetables including bell peppers, snow peas, baby corn, broccoli, and purple cabbage.

He also incorporates garnishes like fresh purple cabbage, carrots, and peanuts to enhance the dish. Hands works at Goose the Market in Indianapolis, where he enjoys making sandwiches and sauces.

Pavel, a frequent guest on the show, expressed his admiration for Hands' dedication to cooking, noting the joy in seeing someone young pursuing their passion.

Rou Hands' appearance on the show highlights his journey and dedication to becoming a chef, with his culinary background and education paving the way for his future in the culinary world.



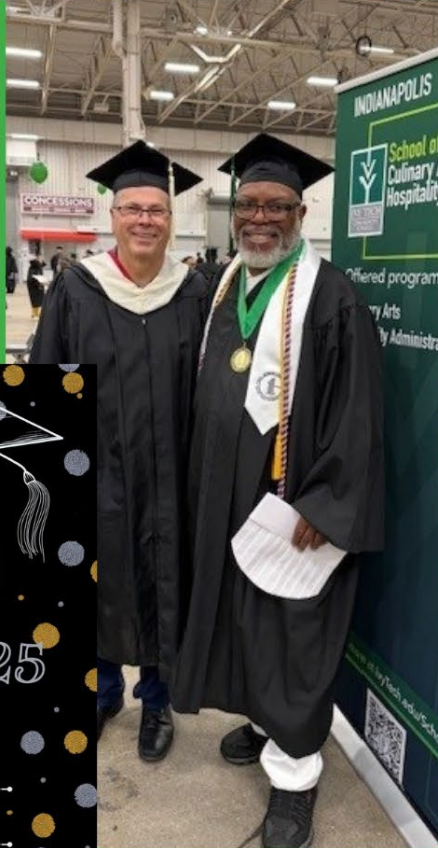
EVENT RECAP

Baking Boot Camp with Dual Credit Teachers

On April 22, the School of Culinary Arts and Hospitality Management hosted a Baking Boot Camp for all Dual Credit Teachers. Chef Jenni Schouppe shared her talents in baking and taught these instructors baking techniques and tips.



Graduation Dinner April 24



THE PLACES YOU WILL GO!!

GRADUATION 2025

CELEBRATION DINNER

Thursday 24 April 6-8 PM 2025

R.S.V.P to Indianapolis-Hospitality-Events@ivytech.edu by April 4th, 2025

Location: Courses Penthouse Restaurant



National Restaurant Show May 17

NRA

National Restaurant
Show in Chicago



REVIndy on May 3

Each year, Rev raises funding and support for Indiana University Health trauma and critical care programs at the Indianapolis Motor Speedway and all over Indiana. Funds contribute to equipment and training that serve race patrons and drivers, as well as communities across the state, through programs like the IMS Emergency Medical Center, IU Health trauma and neurological trauma services, Lifeline, and Emergency Clothing Program.

Since our inaugural event in 2014, Rev has raised over **\$20 million** for Indiana University Health Foundation thanks to the support of ticket sales, sponsorships, and donations! **We appreciate your support and its impact on statewide trauma and critical care programs.**

2025 France Study Abroad Trip

Nice – Lyon – Dijon – Paris

May 10-21, 2025

In May 2025, selected Hospitality Students took an amazing studying abroad trip to the South of France, which included Nice, Lyon, Dijon, and Paris. The goal of the France trip was to teach and offer an unique culinary experience to our students. Eight students were chosen, who had completed 30 credit hours, 3.0 GPA, and completed 100 volunteer hours in Hospitality Events. Students with the highest numerical scores were selected in each of the three primary areas of study in the Hospitality program: Culinary Arts, Baking & Pastry Arts, and Hospitality Management.

A few of the trip highlights will be the following experiences:

- Explore Nice and Visit Monaco
- Paul Augier Culinary School visit
- Tour of Escoffier Museum
- Visit St. Tropez
- Visit Nimes and the famous Pont du Gard
- Tour the Valrhona Chocolate Factory
- Explore Lyon and visit the Paul Bocuse Institute
- Explore Dijon and visit Cite Gastronomique
- Discover Paris- “The City of Lights”

Below is a snapshot video of this wonderful study abroad trip.

[Ivy Tech France Trip May 2025.MOV - Google Drive](#)





NRA National Restaurant Show in Chicago



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](#).



IVY TECH
COMMUNITY COLLEGE

**SCHOOL OF CULINARY ARTS &
HOSPITALITY MANAGEMENT**