

# THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Spring 2023 | 1st 8 Weeks Newsletter



## PROGRAM UPDATE

### C O U R S E S R E S T A U R A N T

Join us for lunch at Courses Restaurant on Thursdays for Seating from 11AM-12Noon!

This Spring Semester we have lunch reservations available for Thursday at lunch through [OpenTable](#) or by emailing [Indianapolis-Hospitality-Events@ivytech.edu](mailto:Indianapolis-Hospitality-Events@ivytech.edu).

Come join us at Courses Restaurant at Ivy Tech Community College, offering 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. Menu selections for Spring 2023 course of study includes the first eight weeks Specialized Cuisine and second eight weeks Classical Cuisine. \$20.00 per person for lunch.

#### **Courses Restaurant (Penthouse) Spring lunch dates include:**

- January 26 | lunch only
- February 2 | lunch only
- February 9 | lunch only
- February 16 | lunch only
- February 23 | lunch only
- March 3 | lunch only
- March 9 | lunch only

- March 30 | lunch only
- April 6 | lunch only
- April 13 | lunch only
- April 27 | lunch only
- May 11 | lunch only

**Courses Bakery and Cafe (1<sup>st</sup> Floor CCCI 130) –**

- **1st 8 Weeks – Wednesdays and Thursdays 5:00PM–8:00PM**
- January 25 and January 26
- February 1 and February 2
- February 8 and February 9
- February 15 and February 16
- February 22 and February 23
- March 1 and March 2
- March 8 and March 9
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- **2<sup>nd</sup> 8 Weeks – Mondays and Tuesdays 9:30AM–1:00PM**
- March 27 and March 28
- April 3 and April 4
- April 10 and April 11
- April 17 and April 18
- April 24 and April 25
- May 1 and May 2
- May 8 and May 9

EXCITING NEWS

**NEW MEMBER JOINS IVY TECH COMMUNITY COLLEGE HOSPITALITY  
ADMINISTRATION ADVISORY BOARD**



My name is Kudzaishe Sitshebo, and I was born in Marondera, Zimbabwe and raised in Johannesburg, South Africa. Moved to the USA in Aug 2014 to be reunited with my mother after being so far apart for so long. I fell in love with food and how food makes everyone happy while I was helping my aunt with all the meals. She was always delighted that I showed the interest and passion to help making things in the kitchen and having my own crazy creations.

I started at Ivy Tech when I had moved to the USA, and the culinary program was my forte that I really enjoyed. I didn't look back from the first day as I was filled with ecstatic energy and got involved more with the college when my life started changing. I shortly was recruited by Anna Powell to join the catering team and I was ecstatic to join the team. I went on to be involved with Indianapolis Student Hospitality Association (ISHA), becoming the vice president in 2015 and later became the president. Throughout the time in college, I participated in a few cooking competitions and won a few including the Jack Bayt Competition, Anker's Scholarship, and many more to mention a few.

I was made aware of the study abroad to France that students take every year by Chef Jeff Bricker and Jessica Jagger, and it felt like my dream had come true because I didn't hesitate to go apply and find out all the information involved with the great marvelous opportunity. It didn't take much time when I found out that my first attempt didn't go through, but I never gave up. The persistence awarded me with a few more experiences that I would love to regain back again. It was the beginning of me looking at the world through a different perspective as it was my classroom. The hunger to do more kept on growing towards my graduation, I met a fellow graduate who had furthered their experience and went on to Purdue.

I saw no limit after my life changing experience in France and all the people I met at Ivy Tech during this journey. I kept wanting more, and I applied to Purdue, which I shortly got my acceptance letter. Again the doors kept on opening and I needed to stay focused.

As I was beginning to make the world my classroom, I remembered that I should not stop where I am at, so with that I applied to go on a study abroad program to China, but this was a different program as it was longer than the previous experience. I still was hungry, so you can only imagine what it felt like having to get the acceptance letter and later interviewed by the hotels where I had potential of studying abroad at. The program was six months long and it was a thrilling time and would still do it all over again including the France trip too. I am very thankful for Ivy Tech in helping open doors and pathways that I could have never encountered or kept as dreams without actions.

[The Hospitality Administration Spring Advisory Board Committee Meeting is scheduled for Tuesday, April 11<sup>th</sup> from 8:30AM – 10:00AM.](#)

**DID YOU KNOW THAT YOU TOO CAN EARN DUAL CREDIT AS A  
HIGH SCHOOL STUDENT?**



*J Everett Light Career Center Dual Credit Tour on November 15, 2022*

More high school students are choosing not to go to college, so when they graduate from high school they are missing out on opportunities to gain industry certifications and earn higher wages that is necessary develop through higher education learning.

Dual Credit College Courses are a path that Ivy Tech Community College offers to high school and career center students for free. This gives high school culinary/hospitality focused students a head start on earning industry certification in ServSafe Food Protection and credits towards a certificate or degree at Ivy Tech.

The Ivy Tech Hospitality Administration program offers dual credit agreements through 27 high schools and career centers in central Indiana, plus additional rural areas. There are 150 dual credit Culinary/Hospitality classes being taught by 44 credited and approved high school teachers. Ivy Tech's dual credit programming reaches over 3,000 high school students; bringing college coursework to their classrooms while strengthening the pipeline for future students in our Ivy Tech program.



*Walker Career Center Dual Credit Tour on December 13, 2022*





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

Schedule is...

**Region #3 Competition**

- Friday, February 3<sup>rd</sup> – Commercial Baking
- Saturday, February 4<sup>th</sup> – Culinary Arts

**State Competition**

- Friday, April 14<sup>th</sup> – Commercial Baking and Restaurant Service
- Saturday, April 15<sup>th</sup> – 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](mailto:tengland@ivytech.edu)
- Commercial Baking – Chef Jennifer Schoupe at [jschoupe@ivytech.edu](mailto:jschoupe@ivytech.edu)
- Hospitality Management – Chef Laurene Griffin at [lgriffin@ivytech.edu](mailto:lgriffin@ivytech.edu)

**INDIANA CHAPTER OF THE AMERICAN CULINARY FEDERATION  
HOSTS  
CULINARY CAKE DECORATING CONTEST**

In December, the Indiana Chapter of the American Culinary Federation and Ivy Tech Community College Hospitality Administration hosted a contest for culinary students to showcase their creative cake decorating talents. This competition offered a holiday inspired theme. Contestants were allowed to choose from any holiday in the Fall or Winter, including national recognized days such as national orca day. Students were judged in three categories – crowd favorite, best sculpture, and best cake decorating

media, as well as an overall winner was chosen. Judging criteria was based around the National ACF Competition Rubric for sculpture and cake decorating.

The winners are....

Crowd Favorite: Jon Gosselin

Best Sculpture: Madelyn Lowell

Best Cake Decorating Media: Tiffany Long

Best Overall: Tiffany Long



Tiffany Long, Winner Best Overall

## EVENT RECAP

### **IVY TECH COMMUNITY COLLEGE STUDENTS RETURN FROM TOUR OF ITALY**

On December 15, Hospitality Administration hosts Italian Wine Dinner featuring Food and Wines from Italy. Students had the opportunity to share a fabulous four course dinner with wine pairings for special guests in Courses Penthouse Restaurant.



*Menu*  
*Italian Wine*  
*Dinner*

Students recently traveled to Italy and have designed the perfect pairing of authentic foods and wines to share with our guests

**ANTIPASTI - BEFORE MEAL**

Suppli - Italian snack or rice and tomato sauce  
Fried Dough Balls  
Bread, Olives and Cheese

*Paired with 1928 Prosecco, Cavichiol, Veneto, Italy*

**PRIMI-FIRST COURSE**

Pasta Carbonara  
Egg and check lard pasta and finely grated Romano pecorino cheese

*Paired with 2020 Greco, Vigneti Del Vulture, Pipolo, Basilicata, Italy*

**SECONDO MEAT COURSE**

Beef Ribeye Steak  
Roasted potatoes and fresh broccolini  
Vegetarian Option  
Porcino Mushroom Steak

*Paired with 2020 Passamante Solice, LeVeli, Salentino, Italy*

**DOLCE DESSERT**

Mini Baba Cakes and Tiramisu

*Paired with 2012 Vin Santo, Badia, a Colibuono, Chianti Classico, Italy*



## ADVANCED CULINARY LAB KITCHEN

## DEDICATED TO CHEF EDMOND GASS

On Tuesday, December 13 we dedicated the Chef Edmond Gass Advanced Culinary Lab Kitchen to honor the life, career, and many contributions of Chef Edmond Gass to this program. This lab will bear not only his name, but also the many pictures, medals, and awards that Chef Gass achieved over his career to inspire culinary students for years to come.

It was the hope of Chef Edmond Gass that his exemplary culinary career would live on to inspire emerging Chefs to experience their own success and have a positive impact on the culinary world. Feel free to visit the Chef Edmond Gass Advanced Culinary Lab Kitchen to see the collection of his life work there.

The dedication featured a grand buffet which was a final class project of the Garde Manger class working in the Chef Edmond Gass Lab Kitchen under the direction of Adjunct Faculty Member Chef Chris Liechti. Chef Gass would have been proud of the great food that was presented in his honor at this event. Chef Bricker provided words in honor of Chef Gass to dedicate the lab with a toast of an Alsatian sparkling Cremant from Alsace, France which is where Chef Edmond Gass was born and is interned.

# The Edmond Gass Story

Chef Edmond Gass was a native of Alsace, France, who trained as a culinary apprentice at the l'École Hôtelière in Strasbourg, France. He later was the only French cook among 35 at Huister Duin, a large hotel in Nordwijk-Dee, Holland, and spent five years on a French Liner that traveled between France, South America, Indochina, the West, and South Africa.

Gass came to the United States in 1956 and worked at the Maisonette in Cincinnati, Ohio as Assistant Chef, then as Chef of the Pigalle in Cincinnati, and as Chef at the King Cole Restaurant in Dayton. Chef Gass became a U.S. Citizen and moved from Ohio to Indianapolis in 1960 to serve as Chef de Cuisine of the King Cole Restaurant and later as Chef de Cuisine of Meridian Hills Country Club here in Indianapolis.

Chef Gass is recognized internationally for his culinary expertise and creativity. He earned six grand awards for culinary arts displays in 1961, 1962, and 1973 Indiana Restaurant Convention Show for Culinary Arts, and a first-place gold trophy in the 1961 International Chef's competition in Miami Beach, Florida. He is a gold medal-winning member of the U.S. Culinary Arts Team for the 1966 and 1968 International Food Competitions, and honorary member of the American Culinary Federation Indianapolis Chapter, the American Academy of Chefs, and the Chaine des Rôtisseurs.

Chef Gass is one of the most important culinary persons to represent Indiana internationally. He was presented the "Sagamore of the Wabash" honor by Indiana Governor Edgar D. Whitcomb and received the 2013 Hall of Fame Award from the Indiana Restaurant and Lodging Association.

Upon his retirement, Chef Gass donated his vast collection of awards and culinary materials to Ivy Tech Community College to provide inspiration to the students enrolled in the Hospitality Administration Program. His legacy of culinary excellence is a constant point of inspiration to students and will continue to challenge culinarians to strive for the high mark of quality and creativity that he established in his career.

In 1995, the Ivy Tech Hospitality Administration program established the Edmond Gass Award for Outstanding Service in Culinary Arts to recognize the significant achievements of its graduates each year.





# 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](#).

