

THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Fall 2023 | 1st 8 Weeks Newsletter



PROGRAM UPDATE



Join us for Dinner at Courses Restaurant on Thursdays Evenings for Seating from 6PM-7PM EDST!
For Fall 2023 Semester we have dinner reservations available for Thursdays, September 14 – October 5th; November 16th; and November 30th - December 14th through [OpenTable](#) or by emailing 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. For our first eight weeks of class, our Specialized Cuisine class is offering selections from around the world with rotating specials, highlighting a different region of the globe each week. \$25.00 per person for Dinner.

Courses Restaurant (Penthouse) Fall 1st 8 Weeks Dinner only dates include:

1st 8 Weeks - \$25.00 per person

- August 31 | dinner only – sold out
- Sept 7 | dinner only – sold out
- Sept 14 | dinner only
- Sept 21 | dinner only
- Sept 28 | dinner only
- Oct 5 | dinner only

Courses Restaurant (Penthouse) Fall 2nd 8 Weeks Dinner only dates include:

2nd 8 Weeks - \$25.00 per person

- Nov 2 | dinner only
- Nov 9 | dinner only
- Nov 16 | dinner only
- Nov 30 | dinner only
- Dec 7 | dinner only

Courses Bakery and Cafe (1st Floor CCCI 130) – 2023 Fall Semester

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

- Aug 30 and Aug 31
- Sept 6 and Sept 7
- Sept 13 and Sept 14
- Sept 20 and Sept 21
- Sept 27 and Sept 28
- Oct 4 and Oct 5
- Oct 11 and Oct 12

and

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

- Oct 30 and Oct 31
- Nov 6 and Nov 7
- Nov 13 and Nov 14
- Nov 20 and Nov 21
- Nov 27 and Nov 28
- Dec 4 and Dec 5
- Dec 11 and Dec 12

Just a reminder: Fall Advisory Council meeting on September 12th. Join us in the Penthouse for coffee, bakery treats and networking at 9:00 AM. Meeting to begin at 9:30 AM and complete by 10:30 AM. Come hear about our progress this year!

EXCITING NEWS

2nd Annual Chef Edmond Gass French Market Quiche Competition



The second annual Chef Edmond Gass French Market Quiche Competition sponsored by Greater Indianapolis American Culinary Federation (ACF) to place on August 7th. This competition is open to all, students and professionals, chapter members and anyone interested in competing. The 2023 winning quiche was created by Amy White, a professional chef that works as a Food Service Coordinator at Zionsville Community Schools. Amy's winning quiche was an Italian inspired Quiche with Italian sausage, red and green peppers, onion, provolone, mozzarella, and parmesan cheese. As the winner, Amy will receive top billing at French Market as well as one-year free membership in the Indiana ACF chapter.



Coming in December 2023, the Fete de Cours (Festival of Courses) Series continues with our Winter Wine Dinner. This multicourse experience is designed entirely by our students in the Classical Cuisine class, highlighting traditional techniques and modern twists paired with wine selections made by our own Chef Thom England. Look for more information early Fall and book before seats are gone!

IVY TECH COMMUNITY COLLEGE HOSPITALITY STUDENT INDUCTED INTO THE DISCIPLES OF ESCOFFIER

On July 27, 2023 Ivy Tech Culinary Arts graduate Alex Stash was inducted into the Disciples of Escoffier International by DOE President of the Americas Chef Jean-Francis Mots at Courses Restaurant. Here is a quote about the DOE:

Disciples Escoffier International is a non-profit association created in Nice, France in 1954, dedicated to the culinary arts and the transmission of knowledge. We uphold the legacy of Auguste Escoffier in classic French cuisine, while striving to maintain a spirit of innovation.

<https://www.institutescoffier.com/escoffier/disciples-escoffier-international/#:~:text=Disciples%20Escoffier%20International%20is%20a,maintain%20a%20spirit%20of%20innovation.>



Taste of Piazza 2023

The Taste of Piazza 2023 was on Wednesday, August 22nd at Lucas Oil Stadium. The theme this year is “Our Ingredients...Your Creation.” The Piazza Food Show is one of the biggest with over 2,000 Piazza customers in attendance, some of them were Ivy Tech graduates in their careers goals as Chefs, Food Service Managers, Food Brokers such as Sean Fuller and Jonathan Hicks (see photo below), and Food Entrepreneur's such as Carrie Abbott of New Fangled Confections (see photo below).





IVY TECH HOSPITALITY FACULTY AND ALUMNI SERVE AT CAMP HEALING TREE

Chef Jen Hallberg and graduate Chef Jake O'Rourke served as the kitchen chefs for Camp Healing Tree in August- their 9th summer! Carmen was also great help in the kitchen during camp.

It is located at the Jameson Camp on the west side of Indianapolis. They have been in this role during and after the lead chef, now deceased, Ralph Comstock- a dear friend and past instructor for the program, championed the kitchen. From the website, the camp is described: "Camp Healing Tree is an opportunity for grieving youth ages 7-17 to be with friends their age who have experienced the death of someone close to them. Connecting with others that have shared experiences helps us to know that we

are not alone in grief.” Fun camp activities such as swimming, arts and crafts and campfires are provided to participants.



Carmen, Chef Jen and Chef Jake

EVENT RECAP

NEW STUDENT ORIENTATION

On August 15th we celebrated our new Hospitality Students who started the first eight weeks on August 21st. We conducted an information session, tour of the C4 building including the kitchen labs and hosted

an ice cream social. Students were offered help with any needs they may have with enrollment services or schedule changes. There was a strong attendance of new students.

Fall classes began Monday, August 21st. This year the student count rose by 25%, at the last count there are 428 Hospitality Students enrolled at the Indy Campus.

- Baking and Pastry – 97 Students
- Culinary – 228 Students
- Hospitality Management – 97 Students

October 23rd, there is still time for our numbers to increase when the second eight-weeks of classes begin. We will be offering entry level classes again to capture more new students who could not start in August.



STUDENTS TRIP TO FRANCE AND DONORS LUNCH

On July 27th Ivy Tech Hospitality Students who attended the France Trip on May 15th created and implemented a wine-paired lunch for over 50 guests from the Indianapolis Community.

Ten Hospitality students experienced a culinary tour throughout France. Spending ten days learning about the French food and culture from the regions of Champagne, Alsace, and the city of Paris. Each day the travelers learned new things about wine and cheese production, French dining styles, regional cuisines, and the everyday cultural norms.

Highlights included:

- Tour of Champagne Mignon vineyards and wineries.
- A visit and lunch at Meteor brasseries, A brewery that has been in operation since 1640.
- Toured the European Union Parliament.
- Participated on a guided tour and lunch in Versailles gardens.
- A 4:30 AM tour of Rungis, the largest wholesale food market in the world.
- 5 days exploring Paris.
- Dinner in Michelin star restaurant and a show at Moulin Rouge.

The Ivy Tech Hospitality Department has been curating these experiences in May each year for more than 30 years. Students are selected by turning in a portfolio showing their interest. These portfolios are reviewed and the top students are given a scholarship to travel. Each person only pays \$1,000 of the cost of the trip. All travel, food, and lodging are covered. Each Fall semester there is a call for portfolios and this year the applications are due before Fall Break. Students interested in traveling in 2024 should watch for the next Hospitality Trip information in September/October. Candidates will be selected by January 2024.



France Trip Donor Lunch






The
MENU
France Trip Lunch
July 27, 2023

APPETIZER
 ESCARGOT
 WITH HERB GARLIC BUTTER IN FRIED
 PASTA SHELLS

ENTRÉE
 CHATEAUBRIAND WELLINGTON
 WITH DUCHESS POTATOES,
 CARROTS AND ASPARAGUS
 VEGETARIAN ALTERNATIVE-
 SPINACH RAVIOLI

DESSERT
 INTENSE CHOCOLATE
 CHOCOLATE MOUSSE, CHOCOLATE
 CAKE, VANILLA ICE CREAM AND
 HAZELNUTS

Ivy Tech Community College






CULINARY SHOWDOWN

On Wednesday August 16 Ivy Tech Hospitality Administration department hosted a virtual cooking class hosted by Chef Christine Ha, winner of the 3rd season of Top Chef for 6 students of the blind school in Indianapolis with the assistance of recent graduate Jody May who is visually impaired. After a traffic accident took Jody's sight ten years ago, she was inspired by Chef Christine Ha's story to attend the Ivy Tech Culinary program. Jody facilitated the virtual cooking class with Chef Christine Ha in collaboration with the Blind Children's Foundation of Indianapolis. Chef Christine Ha will be a guest at a gala fundraiser for this Foundation in October.

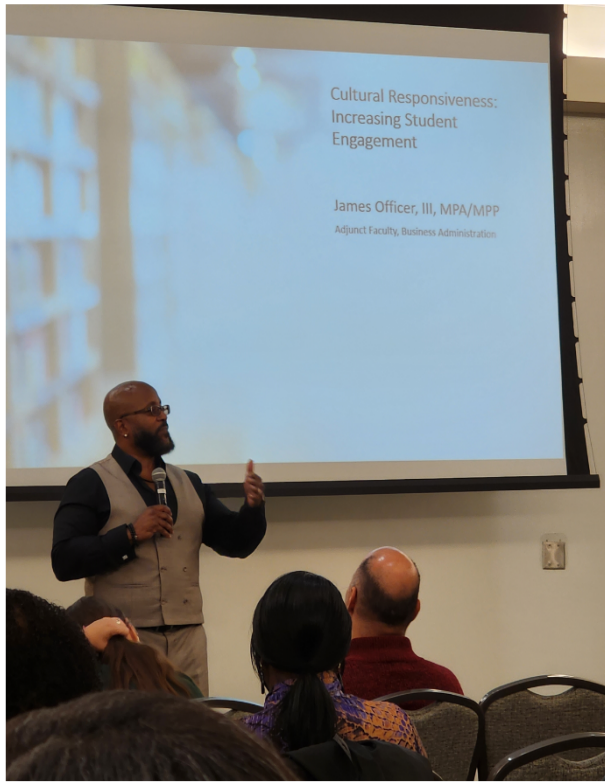
The Blind School is planning a new facility that will include a kitchen dedicated to culinary training for visually impaired students so they can gain independence through cooking skills and explore culinary careers. Chef Jeff Bricker is assisting with the development of the curriculum for this program.



CONVOCATION

On August 15th, Ivy Tech hosted their annual Indy Convocation for full-time employees, which included over sixteen professional development breakout sessions. These sessions focused on Leadership,

Customer Service and Student Engagement. It was a great time to learn, share and network within our campus.



IVY TECH CAREER FAIR

U.S. Congressman Andre Carson and Ivy Tech Community College hosted together the Indianapolis Job and Resource Fair on August 8th. This annual event offers an opportunity for Indiana's best businesses to connect with our students as well as additional job seekers in the Indianapolis community.

The Hospitality Department through Hirelv offers Hospitality students and Hospitality Employers many ways to connect through-out the school year. If you are an employer who is interested in recruiting our Hospitality Students, please contact Linda Beckwith at lbeckwith@ivytech.edu.



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](#).

