

THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Spring 2025 | 1st 8 Weeks Newsletter



CLASS FOCUS

Bakery Merchandising HOSP 270

Bakery merchandising is a class for baking and pastry majors that focuses on learning about what it takes to open a bakery business. The class focuses on production for the Courses Cafe, events and special request orders such as making 1500 truffles for the Rose Awards each year.

Students in bakery merchandising utilize their knowledge and creativity to create new bakery items to be sold in the Cafe from components made in other classes. The students further their knowledge on creative flavor combinations while also utilizing basics skills for pastry production they have gained since the beginning of the program.



PROGRAM UPDATE



Join us for at Courses Restaurant; First 8-Weeks is open for lunch only and the Second 8-Weeks is open for Lunch and Dinner. Lunch Seating is 11am-Noon - \$20 per person. Dinner Seating is 6pm-7pm - \$25 per person. Please make your reservation 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.

A poster for Courses Restaurant's 2025 Spring menu. The poster has a white background with a blue and white patterned border. It features the restaurant's logo at the top, followed by the 2025 Spring Dates, Lunch and Dinner Seating information, and the 2025 Spring Lunch and Dinner Dates. A QR code is located at the bottom, and the restaurant's address is listed below it. The poster is decorated with illustrations of lemons and green leaves.

COURSES
RESTAURANT

2025 Spring Dates -
Lunch Seating 11am-Noon - \$20 per guest
Dinner Seating 6pm-7pm - \$25 per guest

2025 Spring Lunch Dates - 1st 8 Weeks
Specialized Cuisine
January 23 February 13
January 30 February 20
February 6

2025 Spring Lunch and Dinner Dates -
2nd 8 Weeks - Classical French Cuisine
March 27 April 17 (Dinner Only)
April 3 April 24 (Lunch Only)
April 10 May 1
May 8 (Lunch Only)



Courses Restaurant
2820 N Meridian St.
Indianapolis, IN 46208

Courses Bakery and Cafe (1st Floor CCCI 130) –
2025 Spring Semester

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

January 20th	February 11th
January 21st	February 17th
January 27th	February 18th
January 28th	February 24th
February 3rd	February 25th
February 4th	March 3rd
February 10th	March 4th

1st 8 Weeks – Wednesdays and Thursdays 4:30PM–8:00PM EDST

January 22nd	February 13th
January 23rd	February 19th
January 29th	February 20th
January 30th	February 21st
February 5th	February 22nd
February 6th	February 26th
February 12th	February 27th

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

March 24th	April 16th
March 25th	April 17th
March 26th	April 21st
March 27th	April 22nd
March 31st	April 23rd
April 1st	April 24th
April 2nd	April 28th
April 3rd	April 29th
April 7th	April 30th
April 8th	May 1st
April 9th	May 5th
April 10th	May 6th
April 14th	May 7th
April 15th	May 8th

2nd 8 Weeks – Wednesdays and Thursdays
4:30AM–8:00PM EDST

March 26th	April 17th
March 27th	April 23rd
April 2nd	April 24th
April 3rd	April 30th
April 9th	May 1st
April 10th	May 7th
April 16th	May 8th

EXCITING NEWS

HOSPITALITY PROGRAM

FÊTE *de* COURS

DINING SERIES

Ivy Tech Community College
COURSES RESTAURANT

Taste of the World

A SHOWCASE SCHOLARSHIP
FUNDRAISER

FEB

THURS

27

11:00 AM

2025

FOR TICKETS PLEASE USE THE LINK BELOW
[LINK.IVYTECH.EDU/TASTEOFTHETWORLD2025](https://link.ivytech.edu/tasteoftheworld2025)



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 Luncheon

1st Course

Arabic Bread and Fattoush

2nd Course

Persian Ash E Anar Soup
Pomegranate soup served
with lamb meat balls

3rd Course

Greek shrimp and calamari
stew with fennel and green
olives

4th Course

Baklava

*Wine pairings will be selected.
Menus are subject to change due to product availability.*



MARK YOUR CALENDAR

Advisory Committee Spring Breakfast Meeting

Tuesday, March 4, 2025

9AM to 10:30AM

Courses Restaurant

We are excited to host our
2025 Spring Semester Advisory Committee Meeting

AGENDA

9:00AM TO 9:30AM Coffee, Pastries and Networking

9:30AM to 10:30AM Business Meeting

*Please RSVP to
Indianapolis-Hospitality-Events@ivytech.edu by February 18th*

MOZEL SANDERS FOUNDATION PREPARES THOUSANDS OF THANKSGIVING MEALS IN IVY TECH INDIANAPOLIS' CULINARY KITCHEN

For 50 years, the Mozel Sanders Foundation has prepared thousands of free Thanksgiving meals for Indianapolis residents in need. This year, Ivy Tech Indianapolis welcomed the Foundation and dozens of volunteers to set up shop, prepare, and cook the thousands of meals that will be delivered directly to those in need of a warm meal on Thanksgiving.



Written by Ivy Tech Indianapolis Marketing

For more than 50 years, the Mozel Sanders Foundation has provided free Thanksgiving meals to Indianapolis residents facing food insecurity, becoming the largest one-day feeding initiative in the city. This year, Ivy Tech Indianapolis joined the effort as one of five preparation sites, with its culinary kitchen set to produce over 4,000 meals—the largest contribution among all sites.

The culinary kitchen, located in Ivy Tech's [Conference Center and Culinary Institute](#) (CCCI), typically serves as a training ground for [Hospitality Administration](#) students. Its commercial kitchen facilities offer the space and resources needed to tackle the large-scale preparation required to serve thousands of meals.

Since its founding, the [Mozel Sanders Foundation](#) has delivered over a million Thanksgiving meals, mobilizing thousands of volunteers and donors to ensure no one in Indianapolis goes hungry on the holiday.

"Mozel Sanders operates by the motto 'never look down on a man unless you're trying to pick him up,'" said Stephanie Sanders, executive director and chair of the Mozel Sanders Foundation. "If each one would feed one, everyone would be fed. This year, we are continuing our tradition to reach even more people."

[Ivy Tech Indianapolis'](#) Culinary Kitchen was the first of the five sites to begin preparations, opening as early as Monday. It will host dozens of volunteers, including teams from long-standing Mozel Sanders partners like MJJ Diversity Staffing.

"We're honored to support the Mozel Sanders Foundation's annual Thanksgiving Drive," said James Perkins, co-CEO of MJJ Diversity Staffing. "Our team is passionate about giving back to the community, and there's no better way to show our gratitude than by coming together to provide meals for those in need."

MJJ, a dedicated partner of Mozel Sanders for over 20 years, recognizes the significance of Ivy Tech's facilities in making the event a success.

"Partnering with Ivy Tech has been a game-changer," said co-CEO Mike Futch. "This state-of-the-art kitchen allows us to maximize our efforts and reach more people in need this holiday season. We're truly grateful for the opportunity to work within the CCCI."

Stephanie Sanders echoed the sentiment: "We're so excited to be on the 12th floor of Ivy Tech's beautiful culinary building preparing meals that ensure no Indianapolis resident goes hungry on Thanksgiving. The kitchen is state-of-the-art and spacious enough that we can do what we've been doing for 50 years—providing a warm meal for those in need."

To learn more about the Mozel Sanders Foundation or volunteer for future events, visit mozelsanders.org. Visit [this page](#) on the Ivy Tech website to learn more about the CCCI building.

If you're interested in taking cooking classes or enrolling in hospitality administration to learn more about the culinary arts, event planning, baking, and more – please visit [this page](#) at ivytech.edu.



IVY TECH'S DUAL CREDIT PROGRAM PRODUCES CHAMPIONS AT 2024 WFC JUNIOR COMPETITION

Carmel High School students Julia Hohne and Maddie Arroyo triumphed at the 2024 World Food Championships Junior Competition, hosted at the Indiana State Fairgrounds. Sponsored by Ivy Tech Community College, their victory highlights the impact of Ivy Tech's dual credit culinary program.



Written by Ivy Tech Indianapolis Marketing

Two young chefs from Carmel High School—Julia Hohne, a senior, and Maddie Arroyo, a junior—claimed victory at the 2024 **World Food Championships (WFC) Junior Competition** hosted at the Indiana State Fairgrounds.

Ivy Tech Indianapolis proudly sponsors **Team Indiana** annually which includes the competition, while **Ivy Tech Community College served as a major sponsor of the WFC as a whole**, solidifying the College's commitment to culinary excellence and education.

Both Hohne and Arroyo are **Ivy Tech dual credit** culinary students, and it's a connection that has significantly shaped their culinary journeys. Their success on the stage of the world's largest food sport competition focused on everyday cooking categories underscores the importance of Ivy Tech's dual credit programs and just how much the College can help our young culinary talents get a head start in their careers.



Maddie Arroyo (left) and Julia Hohne (right) pose with one of the checks they won at the 2024 World Food Championships.

FROM PASSION TO PLATE

Surprisingly, Hohne and Arroyo had not extensively collaborated before the competition. However, their shared passion for culinary arts and mutual respect for each other's skills and creativity laid a strong foundation for their partnership.

"Maddie just has such a fun personality, and she's so artistic. I felt lucky to be working with her," Hohne shared. Reflecting on their dynamic, she noted, "We started by just throwing out our ideas, and we were like, 'Oh, I like that!' We complemented each other and challenged each other in the kitchen, which is the best."

"Julia is amazing," Arroyo noted. "She's super talented and a natural leader. I learned so much from her."

Before their triumphant performance at the WFC Jr. Competition, Hohne and Arroyo crafted an unforgettable dish during the preliminary round—a visually stunning and flavor-packed poke bowl. This creation showcased not only their technical skills but also their artistic vision, bold culinary instincts, and desire to challenge one another.

The bowl was anchored by a bed of purple rice, chosen not only for its striking color but also for its nutty flavor and nutritional value.

"We steamed it in coconut water, which gave it this subtle, fruity essence and added a lot of health benefits," Hohne explained.

Atop the rice sat beet-cured salmon, its vibrant pink hue achieved through careful preparation days in advance. Thinly sliced and meticulously rolled into delicate roses, the salmon brought both elegance and balance to the dish.

The judges were captivated not only by the dish's flavor but also by its intricate presentation, which Arroyo spearheaded. "I love plating. I wanted it to look like a flower bush, so I designed the salmon to look like roses," Arroyo said.

To complement the fish, the duo prepared lightly pickled cucumbers and carrots marinated in agave and sesame—a combination Arroyo described as "one of the most delicious elements of the dish." A homemade furikake seasoning added depth, while a horseradish wine sauce on the side provided a sharp, tangy contrast.

For Hohne and Arroyo, this poke bowl represented more than just a technical challenge—it was an opportunity to test their creativity and step outside the expected.

“Everyone told us to play it safe and use pork to match the main competition guidelines,” Hohne recalled, “but we wanted to challenge ourselves and do something different. Otherwise, why are we even competing?”

Their attention to detail and commitment to pushing boundaries earned them a golden ticket to the main event, setting the stage for their eventual victory.

The poke bowl the young chefs made in the preliminary round.

Their winning dish at the WFC Jr. Competition finals, Pork Gorditas, was deeply rooted in Arroyo's Puerto Rican heritage. The recipe, a cherished family tradition, was adapted to meet the competition's "Healthy Fresh" theme, which required the use of pork products provided by Indiana Pork.

Arroyo described the process: "We made a Puerto Rican pork shoulder that captured the moisture and tenderness we wanted using techniques like a sofrito marinade and guajillo chilis."

Hohne, who had less experience with Latin flavors, relied on Maddie's expertise to honor the authenticity of the dish. She expressed her commitment, saying, "It was her grandma's recipe, and it was cherished in her family. I didn't want to mess it up. I wanted to do it justice."

Their meticulous attention to detail and respect for cultural authenticity resonated with the judges, earning them top honors for Best Teamwork and First Place overall.



Maddie Arroyo and Julia Hohne's winning pork gorditas.

DUAL CREDIT, BIG DREAMS: HOW IVY TECH FUELS CULINARY SUCCESS

Both students attribute a significant part of their success to all the time they've spent in the kitchen growing up and the dual credit culinary program at Ivy Tech.

Arroyo's culinary journey began in her family kitchen, where her father inspired her to experiment with food from a young age.

"He would make us breakfast, lunch, and dinner, always something fun and creative. I remember having homemade pasta nights using a spindle attachment on our KitchenAid," Maddie shared. It was this blend of creativity and science that first drew her to the culinary world.

Arroyo's love for baking, plating, and the technical intricacies of cooking blossomed in high school, particularly when she joined Carmel High School's culinary program. Her interest in food science solidified after exploring how biology and chemistry intersect with culinary arts. "I love the science behind how food works, and I've been drawn to the creative side, especially with plating and visuals," she explained.

Arroyo, in her first dual credit culinary class, appreciated the comprehensive curriculum, stating, "It's not just the basics of cooking; it's the in-depth knowledge on bacteria and safety, which I really appreciate." Arroyo said.

Noting the program's efficiency, she said, "Getting those credits in high school means I'll be able to get my degrees and start working in the industry a lot sooner."

As a junior, Arroyo plans to deepen her culinary education by continuing Ivy Tech's dual credit program and participating in future competitions. She dreams of pursuing food science at Purdue University, combining her passion for art, science, and food to carve out a unique career path.

"This competition gave me the confidence to see that if I want to do something, I can. I just have to push myself toward it," she said.

For Hohne, the kitchen has always been a place of discovery and joy. From an early age, she balanced her culinary upbringing between her parents' vastly different approaches to food.

"My dad thought 'from scratch' meant scratching the box open, while my mom made homemade meals in the crockpot," Hohne laughed. By fifth grade, Julia had left the box mixes behind, diving into scratch baking and, eventually, culinary competitions.

A seasoned competitor, Hohne brought valuable experience to the WFC. She previously competed in ProStart, earning third place in the state and advancing to nationals. Her work at Circle City Sweets, a local bakery owned by former Ivy Tech Indianapolis adjunct and Team Indiana baker Cindy Hawkins, has further refined her skills.

"Working in a professional kitchen taught me time management, how to clean as I go, and how to trust others in a collaborative space," she noted.

Looking ahead, Hohne plans to enroll at Ivy Tech Indianapolis to pursue an associate degree in Hospitality Administration, with a focus on baking and pastry. She also aspires to complete the accelerated Business Administration program to complement her culinary pursuits.

“Ivy Tech has an amazing program. The dual credit classes have allowed me to get ahead and focus on what I love without accumulating debt,” she explained. Julia’s ultimate dream is to immerse herself in international culinary traditions, saving up to spend a year abroad in Italy or France to broaden her expertise – which the money awarded to her from the WFC win will help her achieve!

Both Hohne and Arroyo embody a deep passion for food and a clear vision for their future, showcasing how Ivy Tech’s dual credit program provides a powerful springboard for young talent. Their victories at the World Food Championships reflect not only their dedication but also their boundless potential as they step into the next chapters of their culinary careers.



2025 France Study Abroad Trip Scheduled

Nice – Lyon – Dijon – Paris

May 10-21, 2025

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

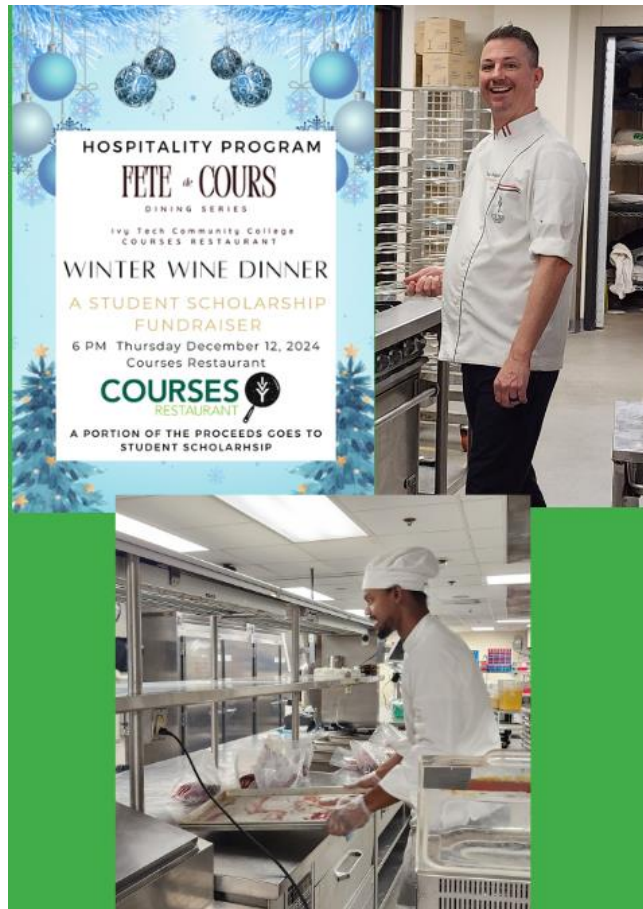


A few of the trip highlights will be the following experiences:

- 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”

EVENT RECAP





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](#).

