

Jenni Schouppe

FT Faculty– Baking & Pastry Arts Program Coordinator

Education level and/or ACF certification level: AS in Baking and Pastry Johnson & Wales University, BA in Food Management Ball State University, MAT with concentration in culinary education Johnson & Wales University

Specializes in teaching: HOSP 270 Bakery Merchandising, HOSP 113 Baking Science, HOSP 213 Classical Pastry and Chocolate, HOSP 209 Advanced Decorating and Candy, HOSP 105 Intro to Baking

About Chef Schouppe

Chef Schouppe has many years of experience in the industry working up from a pastry cook to executive pastry chef. She has worked in a variety of settings ranging from fine dining to casinos. This experience has brought her a wealth of knowledge in all areas of baking, ranging from basic production to specialty cakes. All of this experience combined with the education she has acquired has a profound impact on her teaching of all courses listed above. Chef Jenni brings enthusiasm and energy to the classroom. Chef Jenni is creative and fearless whether demonstrating fine decorating skills and technical baking, or knocking out large volume production. Her attitude is stellar and contagious. The students get it. With a master's degree in culinary education, Jenni is a real contributor to our department and the baking program.



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Lauri Griffin CEC

Assistant Department Chair

Education level and/or ACF certification level: AAS Hospitality Administration-Culinary Arts concentration, BS Business Management, MA Adult & Community Education, Certificate in Event Management, CEC ServSafe certified Instructor/Proctor certified, NRAEF ManageFirst Instructor/Proctor certified

Specializes in teaching: HOSP 108 Human Relations Management, HOSP 201 Hospitality Purchasing and Cost Control, HOSP 173 Special Event Management, HOSP 203 Menu, Design & Layout

About Chef Griffin

Chef Griffin has management experience in catering that provides a foundation of context from which she draws upon in teaching her courses. Chef Griffin's Business Management degree has given her management theory and concepts to incorporate in the Human Relations Management course. Chef Griffin's practical management experience as a catering chef helps her relate theory to practice in Hospitality Purchasing and Cost Control course, Special Event Management course and



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Thomas England CEC

FT Faculty– Culinary Arts Program Coordinator

Education level and/or ACF certification level: AAS Culinary Arts, Culinary Institute of America, BS Business Administration University of Evansville, Certified Executive Chef, Certified Foodservice Educator, Certified Specialist of Spirits

Specializes in teaching: HOSP102 Basic Foods, HOSP210 Classical Cuisines, HOSP151 Wine Selections, HOSP 153 Sensory Analysis, HOSP251 Spirits and Bar Management

About Chef England

Chef England has many years' experience as chef in clubs and rated restaurants where menus were heavily influenced by classical French cuisine. As his career developed, he moved into winery management and consulting. These experiences have led him to be a true expert in the fields in which he teaches. Chef England is a local food activist and has been able to share his passion throughout his career by developing a garden to use local and hyper local foods everywhere he has worked.



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Jeff Bricker CEC, CCE, AAC

Department Chair

Education level and/or ACF certification level: AAS Hospitality Administration, Culinary Arts concentration, BS Business Administration, MA Adult and Community Education. Chef Bricker is a Certified Executive Chef (CEC), Certified Culinary Educator (CCE) and fellow of the American Academy of Chefs, an honor society of the American Culinary Federation. Chef Bricker is also an inductee of the Disciples of Escoffier and Maitre Rotisseur of the Chaine des Rotisseurs of the Indianapolis Baillage and member of the Indianapolis Chapter of the American Culinary Federation. ServSafe Instructor/Proctor certified, NRAEF ManageFirst Instructor/Proctor certified.

Specializes in teaching: HOSP 101 Sanitation & Safety, HOSP 221 Catering Administration, HOSP 104 Nutrition, and HOSP 280 Externship

About Chef Bricker

Chef Bricker has 30 years of foodservice experience, 15 of those years were owning and operating a catering company and fine dining restaurant, which provides a good foundation of industry-based context for teaching. Chef Bricker is also a ServSafe certified instructor/proctor and draws from industry experience to contribute to the Sanitation and Safety course. Chef Bricker also draws from his industry experience to prepare students for their externship through coaching them in selecting an externship site that represents their career pathway goals; using industry connections as reference points for students to secure externship sites that align with their goals.



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Tressa Mazhandu

FT Faculty– Hospitality Management

Education level and/or ACF certification level: Bachelor of Liberal Arts from the University of Indianapolis, Certification in International Air Academy, NRAEF ManageFirst Instructor/Proctor certified.

Specializes in teaching: HOSP 207 Customer Service, HOSP 114 Introduction to Hospitality, HOSP 171 Introduction to Event Management, HOSP 107 Hospitality Sales Marketing, Faculty Advisor for the Hospitality Management Club

About Mrs. Mazhandu

Mrs. Mazhandu has been a part of the tourism and hospitality industry for 30 years. She began her career with American Airlines as a gate agent. Expanding her love of travel, she has worked as a travel agent, in marketing for an event venue, and owned an internationally themed bed and breakfast in Indianapolis. Currently, Mrs. Mazhandu picks up an occasional shift at Tina's Traditional Tea Room, where she finds her inner British and serves High Tea with style and grace. She thrives off of providing extraordinary customer service and teaching to create memorable and meaningful experiences.



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