

THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Spring 2025 | 2nd 8 Weeks Newsletter



CLASS FOCUS

HOSP 210 – Classical Cuisine

Classical Cuisine is a refined style of French Cooking that emphasizes richness, balance and elegant presentation, often using techniques and ingredients that have been refined over many generations. Here at Ivy Tech Community College we are training and teaching our students how to execute this style of cooking. Students are experiencing what it means to work at different stations on the hot or cold line during the course of this class. We cook for guests from throughout the city for lunch on these Thursdays during class. Thus, they will be ready when they graduate to work at a variety of restaurant styles.

We are so excited to have two very accomplished chef instructors teaching HOSP 210, Classical Cuisine Class and will be cooking for our guests who come to Courses Restaurant this 8-Weeks of the 2025 Spring Semester. Chef Regina Mehallick will be teaching the day class and has been a Culinary Adjunct Instructor at the School of Culinary Arts and Hospitality Management, Ivy Tech Community College since 2019. Chef Regina in March 2025 received the ACF, Instructor of the Year Award for her outstanding work at Ivy Tech. In 2001, Chef Regina owned R Bistro on Mass Avenue in Indianapolis (2001-2016). NUVO Newsweek awarded her the Cultural Vision Award in 2008. She represented Slow Indy in Turin, Italy during the 2008 Slow Food International's Terra Madre world meeting. Chef Regina also owned R2GO Specialty Market (2014-2019). She published "Regina's Seasonal Table" in 2008 and is a five-time James Beard semi-finalist in the Great Lakes Region and received the Ross Farris award in 2013.

Chef Ricky Hatfield will be teaching in the evenings. Chef Ricky has over four years of experience as an Executive Chef at some of the best Indianapolis Restaurants. He is passionate about creating cutting edge flavor profiles and sauces that delight and surprise guests, while staying true to the story and meaning behind the food. As the lead Product Innovator and Executive Chef at Holic, LLC, an industry leading company in the food and beverage sector. Chef Ricky uses his valuable talents and years in the industry to deliver innovative and delicious products that meet the demands and preferences of the public. Drawing on his extensive background in French cuisine with global influences, has an artful eye for presentation, and progressive techniques to create dishes that are balanced in flavor and texture. Collaborating with a strong network of talented people who support and challenge him to make each dish the best thing you ever ate.



EXCITING NEWS



Join us for at Courses Restaurant; 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://www.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.



Courses Bakery and Café

1st Floor CCCI 130

2025 Spring Semester – 2nd 8-Weeks

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

Indiana Grown Symposium

Tuesday, March 18, 2025

Yesterday Chef Jeff Bricker co-presented an educational session at the Indiana Grown Symposium with Carrie Abbott of Newfangled Confections titled: "Pricing Strategies and Positioning for Wholesale." Chef Bricker serves as a Commissioner for Indiana Grown (1 of 10 Commissioners appointed by the Indiana Lt. Governor Suzanne Crouch to provide advisory guidance to Indiana Grown, a division of the Indiana Dept. of Agriculture).

Below is a picture of Chef Bricker with Carrie Abbott and Lathay from JohnToms BBQ Sauces (an Indiana Grown Member).

The Indiana Grown Symposium is an opportunity for agribusiness operators, food system advocates, agricultural agencies and many others who want to develop and expand their brands as well as support Indiana businesses. The Symposium provides numerous educational sessions on Marketing & Advertising, Growth through Food Safety, perfecting your Sales Pitch, Defining your Brands Story and much more.



ACF Gala, Indianapolis IN

March 1, 2025

Faculty, staff, and students from Ivy Tech were recognized at the 52nd President's Gala of the Greater Indianapolis Chapter of the American Culinary Federation, hosted by the Ritz Charles and Chef Scott Deck. The American Culinary Federation is one of two accrediting bodies for the School of Culinary Arts and Hospitality and serves as the accreditation and certification body for Chefs nationally. The Greater Indianapolis Chapter has worked with Ivy Tech since its inception in evaluation competitions, assisting with accreditation, membership, student success and engagement, and in raising funds.

The Annual President's Gala recognizes excellence in Culinary and Pastry arts in central Indiana and the incredible efforts of so many who make Indiana a vibrant culinary community and experience and engage new members of the community statewide with culinary arts and hospitality.

This year our own Chef Angel Bartholomy was recognized by the Chapter as Pastry Chef of the year and Chef Regina Mehallick was named the Chef Educator of the Year.

This year all three nominees for Student Chef of the Year came from Ivy Tech, Travis Polach, Tarah Fred, and Antonia Mitchell for their work with the Indiana Student Hospitality Association and the Chapter.

And Chef Jeff Bricker, Program Chair of the School, was awarded the inaugural Chef Mentor Award for his many years of service to the chapter and the college.

One of the biggest announcements of the evening came when Chef Phil Jarson took the stage to unveil a \$25,000 donation to the Greater Indianapolis Chapter to set up a scholarship fund with Ivy Tech. The Jarson family wishes to express its deepest gratitude to the college and the chapter for their work empowering the next generation.





ProStart Competition

Muncie, IN – Friday, February 28, 2025

On March 1, 2025 High School Culinary Dual Credit High School Junior and Senior participated in the Indiana Culinary ProStart Competition. Indiana ProStart is a two-year high school program that teaches culinary techniques to management skills, ProStart's industry-driven curriculum provides real-life experience opportunities and builds practical skills for students.

A video from the Indiana ProStart Competition - [Click Here](#)



High School Culinary Students Visit Hospitality Program at Ivy Tech

In the first 8-Weeks of the 2025 Spring Semester, We were excited to host two groups of high schools students from Central Nine Career Center and Irvington Prep High School for a tour of C4 including all of the state-of-the-art kitchens. Students learned about the three majors Ivy Tech offers – Baking, Culinary Arts and Hospitality Management. These students are in Culinary Programs at their High Schools and many are interested in taking Dual Credit Hospitality Courses.

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.

We look forward to hosting a tour for Pike High School and Area 30 Career Center in April.



On February 4, 63 students from Central Nine Career Center toured the School of Culinary Arts and Hospitality Management, headed up by Clint Smith, Dual Credit High School Instructor



On March 4, 20 students from Irvington Prep High School toured the School of Culinary Arts and Hospitality Management, headed up by Clair Humphrey, Instructor

Excited to Announce Fete de Cours Events on May 8th!



July 31st – Chef Jeff Bricker's Retirement Reception

RETIREMENT RECEPTION

Chef Jeff Bricker

PLEASE JOIN US AT THE RETIREMENT RECEPTION
HONORING CHEF JEFF BRICKER FOR 28 YEARS
OF DEDICATED SERVICE TO THE HOSPITALITY
PROGRAM AT IVY TECH COMMUNITY COLLEGE

————— 31 —————
Thursday July **2-4 PM**
————— 2025 —————

Courses Restaurant
Penthouse
2820 North Meridian Street
Indianapolis, IN 46208

*Please RSVP to
Indianapolis-Hospitality-
Events@ivytech.edu by
July 10th*



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

Partners of the Americas Feijoada Event

For over 10 years, Ivy Tech Community College has had the opportunity to support the Partners of the Americas in honoring their Brazilian Cultural Exchange Group and hosting a very special event called Feijoada. This event is hosted on the Ivy Tech campus with over 100 guests attending each year.

Students from the Catering Administration class learn about Feijoada, smokey slow cooked black bean and pork stew and its traditional accompaniments, which include Yucca Fries, Collard Greens and Chunky Vinaigrette.



Indiana Statehouse Box Lunches

Each year, the School of Culinary Arts and Hospitality Management supplies box lunches for our Indiana State Legislators in appreciation of their hard work and financial support of Ivy Tech Community College. Once again on February 15th, Hospitality students and staff delivered over 200 box lunches and sodas to the Indiana statehouse.



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