

IOWA CULINARY INSTITUTE[®]

EXPERIENCE



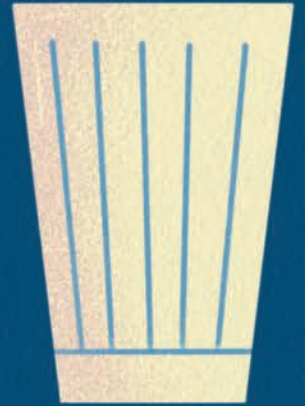
FROM DMACC CLASSROOMS TO IOWA RESTAURANTS



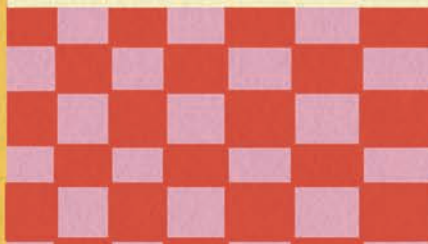
A COMPLETE CULINARY EXPERIENCE

ICI

A COMPLETE CULINARY EXPERIENCE



FROM DMACC CLASSROOMS TO IOWA RESTAURANTS



SPRING 2024



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SPRING 2024 GOURMET DINNER LIST 3

To receive all mailings from the ICI about our Gourmet Dinners AND Special Events, including food and wine classes and information on our Annual Culinary Tour of France, send your full name and e-mail address to ici@dmacc.edu.

GENERAL INFORMATION ON OUR GOURMET DINNERS

- All dinners will be in the Lakeview Dining Room of the ICI, located in Building 7 on the DMACC Ankeny campus.
- The dinners are priced at **\$140 per person**, as \$50 of each ticket is a tax-deductible gift to the DMACC Foundation in support of our annual French Chef Exchange Program.
- A champagne or sparkling wine reception will begin in the ICI Atrium at 6:00 p.m., and dinner will be served at 6:30 p.m. **Please do not arrive earlier than 5:45 p.m.**, as students need time for set up.

Come celebrate with our French guest chefs as they prepare a special menu, along with the ICI culinary team of students and chefs.

39TH ANNIVERSARY FRENCH CHEF'S DINNER SERIES

Join us for our 39th Anniversary of the ICI French Chef Exchange! These special dinners will be presented by guest chefs from L'Association des Cuisiniers de la Loire, from the region of Des Moines' Sister City, **St-Etienne, France**. This year, we will host Michelin-starred **Chef Thierry Fernandes** (Restaurant Le Prieuré in Ambierle) and **Chef Loïc Vaillant** (Restaurant Le Bel'Vue in Le Cergne).

AUSTRALIAN — FEB. 8, FEB. 15 & FEB. 22

Explore the diverse flavors from the Land Down Under.

JAPANESE — FEB. 29, MAR. 7 & MAR. 21

Discover the ingredients of both land and sea from this island nation. This month, Tokyo was ranked for the 17th consecutive year as the city in the world with the most Michelin stars – 183! Paris has 118.

SCOTTISH — MAR. 28, APR. 11 & APR. 18

Join us as we celebrate Scotland, DMACC's International Year focus country for 2024! Enjoy the best of Scotland's cuisine from the highlands to the lakes and beyond!

SPECIAL EVENT — APR. 6

On April 6 (Saturday), the Fleur de Lys begins at 5:00 p.m. — Join us on the "Streets of Paris" as we celebrate the arrival of spring and our 39th Anniversary of the French Chef Exchange. The proceeds of this French gourmet buffet dinner (with paired wines) and auction go to support our exchange, which provides scholarships for our top eight graduates to travel to France every May and do culinary internships with our French chefs in the St-Etienne region. The dinners are priced at \$175 per person, as \$125 of each ticket is a tax-deductible gift to the DMACC Foundation in support of our annual French Chef Exchange Program. We will be unable to honor dietary restrictions at the Gala since it is a buffet rather than a plated dinner.



A MESSAGE FROM THE PRESIDENT

ROB DENSON



French Chef "family" in celebrations of the 25th, 30th, and 35th anniversaries in France. We had a wonderful time celebrating the 35th anniversary with 36 French chefs and spouses here in Iowa in January 2020. **We look forward to a very special 40th anniversary celebration in 2025!**

In 2005, the DMACC Culinary Arts Program was renamed, in order to highlight its major role in the restaurant industry in Iowa. Now, the only trademarked Culinary Program in the state, the Iowa Culinary Institute, or ICI, has received name-brand recognition for what we do to create professional chefs in our area. In recognition of our French connection ("ICI" means "here" in French),

we encourage future chefs to come "here" to the ICI in order to receive the best professional training in the region.

In 2006, we received the Ordre du Mérite Agricole, France's oldest civilian agricultural medal, in honor of the French Chef Exchange at DMACC. The first medal recipient in 1883 was Louis Pasteur, whose pasteurization process made a major impact on agriculture. Our French Chef Exchange has certainly had an impact on our students and on the restaurants here in Iowa where they are employed.

With so many programs and limited funding, DMACC relies on its friends to cover all the costs of our French Chef Exchange. We have been fortunate to have support from people like you, who recognize the important educational opportunity the Exchange provides. A group of our supporters started the

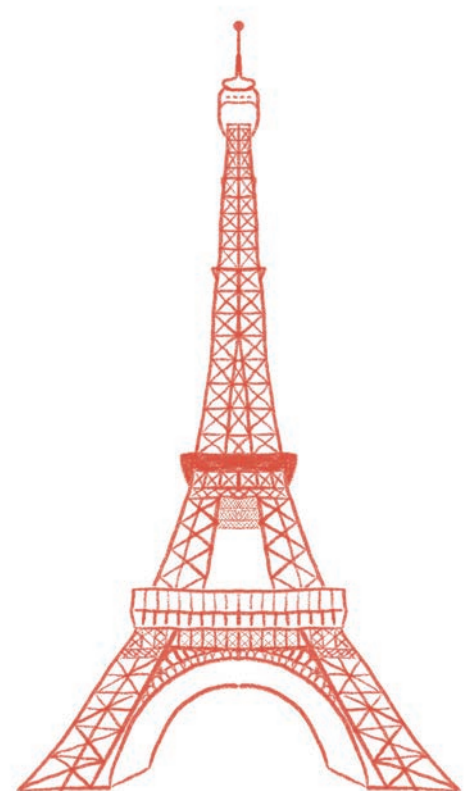
Friends of the French Chefs, a committee of Gourmet Dinner patrons who devote their time and energy to fundraising for the ICI. We have created the ICI Chef's Toque Society, which recognizes our most important donors at a series of giving levels, including Titanium, Diamond, Platinum, Gold, Silver, and Bronze. Fifteen years ago, we created a special scholarship fund in honor of retired Chef Anderson's late mother. The Marge Anderson French Culinary Scholarships provide money for our top eight students to participate in the Annual Culinary Tour of France, including the two-week internship in France with our chefs.

I truly appreciate your support of the Iowa Culinary Institute, and I hope you will consider becoming part of our ICI Chef's Toque Society with a contribution, which insures the continuation of our French Chef Exchange. I know that, as a patron of the ICI, you recognize the important role the Iowa Culinary Institute plays in our region's restaurant industry.

As President of Des Moines Area Community College, I am always impressed with the talent of our students, faculty, and staff, and I am especially proud of the accomplishments of our Culinary students, whose innovation and expertise are on display every week in our Bistro restaurant and at our Gourmet Dinners.

A year after I arrived at DMACC, my wife, Pat, and I were able to participate in the 20th anniversary of our French Chef Exchange. It was a wonderful celebration of Franco-American friendship, and it emphasized the importance of the Exchange in the curriculum of the Culinary Arts Program and in the evolution of the fine dining scene in Central Iowa.

Since then, Pat and I have participated in the Exchange every January here at DMACC. We have also joined our



A MESSAGE FROM THE VICE PRESIDENT OF ACADEMIC AFFAIRS, MD ISLEY

Having served as the Dean of Business and Information Technology, and now Vice President of Academic Affairs, I know the importance of offering our students a quality education. I have attended Gourmet Dinners over the years, and I realize how much this program means to the Central Iowa community.

At DMACC, we pride ourselves on our ability to train excellent employees for our area businesses, and our culinary graduates consistently serve as some of our best examples. Graduates such as Executive Chef James Richards at Proudfoot and Bird in Des Moines; Executive Chef Steve Heller at Aunt Maude's in Ames; Executive Chef Kevin Terrell at Workiva in Ames; and Executive Chef Owner Katy Nelson of Scenic Route Bakery in Des Moines have all worked with our French

chefs at their restaurants in the St-Etienne region. It is no surprise that every fine dining establishment in Central Iowa boasts an ICI graduate in the kitchen, and many of these chefs and sous chefs have completed internships in France.

The list of locally-owned and/or operated restaurants where our students and graduates work in Central Iowa can be found at the back of this publication. It is a very impressive list.

We are also very proud of our association with local businesses who choose to help support us — you will notice several ads in this booklet from corporate sponsors. Fleming's Prime Steakhouse & Wine Bar has been a longtime supporter of the French Chef Exchange. Since the restaurant opened in West Des Moines, all four Executive Chef Owner/Partners have been ICI graduates, and three of them traveled

to France and participated in the culinary internships as part of our Exchange. Their annual donation of \$10,000 pays for an ICI graduate to go to France. Allspice Culinarium has also been a great partner, providing a \$10,000 donation to the program, keeping in mind the benefits that the French Chef Exchange gives back to our community. Winefest Des Moines supports us through their award of three-\$2,000 annual scholarships to deserving culinary students. Finally, our partnership with the Des Moines chapter of La Confrérie de la Chaîne des Rôtisseurs, provides a \$2,000 scholarship to a deserving culinary student at the ICI every year.

I join Rob in asking for your support of our French Chef Exchange. By giving to the ICI Chef's Toque Society, your money will directly benefit our students, as we depend on donor dollars to bring the French chefs to the ICI to teach all of our students as well as send a selected group of graduates to further study French cooking techniques in France.

We believe that this program has had a positive impact on the Central Iowa region, making our area even more attractive to new businesses and industry, as they convince talented individuals from across the country to move to our state for jobs. Thank you for all your support, which allows us to fund this unique educational opportunity for future leaders in the restaurant industry.



A MESSAGE FROM THE EXECUTIVE ACADEMIC DEAN OF DESIGN, MEDIA & THE ARTS, JIM STICK



As DMACC's Executive Academic Dean of Design, Media & the Arts, I am pleased to include the Iowa Culinary Institute as one of my programs. Culinary Arts have always played an interesting and important role in societies throughout history — food and wine often tell us much about different cultures. Here at the Iowa Culinary Institute, our students learn about international cuisine in their classes for the Gourmet Dinners, and, thanks to the French Chef Exchange, they realize the influence of other cultures on American food.

Wine is also an important element of our Gourmet Dinners. In France, our top culinary graduates get an opportunity to learn about wine outside the classroom. Every year they visit the region of Champagne, where they tour the chalk cellars and learn the intricate process of how a blend of grapes becomes a

sparkling wine. They also visit some of the most famous wine-producing regions in the world, touring renowned wine châteaux such as Lafite-Rothschild, Mouton Rothschild, Figeac, and Chasse-Spleen in Bordeaux, Château Clos de Vougeot in Burgundy, or Château de la Nerthe in Châteauneuf-du-Pape. Because of their connection to the Iowa Culinary Institute, our students are invited to private tastings at these prestigious houses with the cellar masters. The educational value of this “classroom without walls” is truly priceless. As for getting a first-hand look at the kitchens and wine cellars of France's top restaurants, ICI students have been invited into the kitchens at Relais-Châteaux properties, such as

Le Royal Champagne, La Briqueterie, and Château de Fère in the Champagne region. Michelin-starred chefs, such as Michel Troisgros in Roanne, Christian Etienne in Avignon and Alain Llorca in St-Paul-de-Vence, have welcomed our students to special dinners at their restaurants. In May of 2019 our students cooked with Chef Llorca at his two-star Michelin restaurant for the second year in a row.

In May 2022, the ICI graduates and donors had a tour and lunch at Chef Alain Passard's private gardens in Bois-Giroult in Normandy. His son, Chef Louis Legrand Passard, is the master gardener at the estate and explained to us how all the vegetables and herbs used at his father's three-star Michelin restaurant in Paris, Arpège, are grown in their gardens. The ICI group had 13-course lunch that was all vegetarian with the exception of one

meat course, all prepared by Chef Louis and his staff. It was an amazing educational opportunity for our graduates.

For several years, our students cooked with Chicago native Chef Daniel Rose, whose Paris restaurant SPRING was one of the most sought-after reservations in that city. In Paris, Chef Rose helped prepare ICI students to work with the Loire chefs, introducing them to French kitchens, products, and cooking techniques, giving them a hands-on experience as they prepared a lunch for our group of staff and donors. Again, these are opportunities that help mold and shape Iowa's future chefs. The two-week internships that are made available to our students by the chefs of L'Association des Cuisiniers de la Loire are life-changing; the knowledge about French food and wine is immeasurable, but so is the newly-gained cultural perspective that this opportunity provides.

Thank you for attending an ICI lunch, dinner, or special event. We hope that you recognize the value of our French Chef Exchange, as well as the excellence of the general education ICI students receive, and we welcome your continued support.



A MESSAGE FROM THE DIRECTOR OF THE ICI

JOHN ANDRES

Welcome to our classroom! As the Director of the ICI, it is my pleasure to welcome you to the Iowa Culinary Institute. Whether you are attending a lunch at the Bistro or one of the dinners in our Gourmet Dinner Series, you are experiencing a meal prepared by students under the supervision of our professional staff of chef educators. The Bistro serves as a restaurant for DMACC faculty, staff, and students, as well as for members of the community who would like a casual meal, reasonably-priced and prepared with an emphasis on quality and creativity. Our 2023 ICI Gourmet Dinner Series is an educational opportunity for our first-year students to learn about food and wine service and for our second-year students to learn about researching, planning, and preparing a multi-course gourmet dinner for our community supporters.

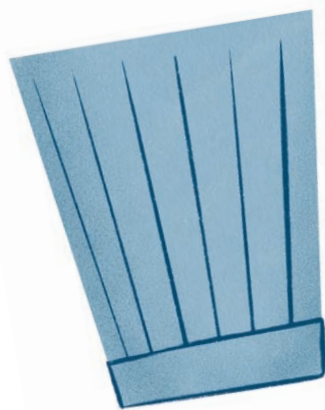
The Iowa Culinary Institute is one of 200 programs at Des Moines Area Community College; forty years ago, we had three students in the Culinary Arts Program. Today we have 225 students. Our graduates have worked in all of the fine dining establishments in Central Iowa. We also have graduates such as Shelly Young, owner of the Chopping Block, a cooking school at Lincoln Square in Chicago; Chris Douglas, Executive Sous Chef at the Pelican Lakes Resort & Golf in Windsor, Colorado; and Jan Rene Brack sailing with Sea Chefs. We are very proud of what our students have accomplished, and as Director of the Iowa Culinary Institute, I am also proud of what our faculty have done to provide an exceptional educational experience.

For the past 39 years, all of our students have had an opportunity to learn classic French culinary techniques from the masters — every year in January, two chefs from L'Association des Cuisiniers de la Loire (the Chefs' Association of the St-Etienne area) come to the ICI to do cooking

demonstrations and plan a gourmet French dinner that the students prepare. Many of our students have actually had a chance to work in the kitchens of our French chefs' restaurants in the St-Etienne region (Des Moines' Sister City).

The French Chef Exchange is a unique experience that the Iowa Culinary Institute offers as part of our curriculum; we are the only community college culinary program in the country that partners with a French Chef Association. Some of our graduates go on to receive four-year degrees at prestigious institutions such as the Culinary Institute of America or Johnson and Wales. Most of our graduates stay in Iowa or return to the area after working in other states. We are pleased that Central Iowa reaps the benefits of what our students have learned; the fine dining scene here has significantly changed and improved over the last 40 years, and we know that the Iowa Culinary Institute has been instrumental in creating culinary innovation.

I hope that you enjoy your dining experience at the Iowa Culinary Institute. Please tell your friends and neighbors about our program. We always welcome new people to the Bistro and to our Gourmet Dinner Series. We would also appreciate your consideration of making a donation to the program in support of our French Chef Exchange. The Exchange depends completely on private donations — no college funds are used for this invaluable experience, which indirectly benefits diners in the Central Iowa region. Thank you for your patronage of the Iowa Culinary Institute.



A MESSAGE FROM THE COORDINATOR OF THE FRENCH EXCHANGE, MAURA NELSON



In 1985 Des Moines acquired a Sister-City in St-Etienne, France. Since 1986 Des Moines Area Community College has hosted a French Chef Exchange. Each year in January, two chefs from L'Association des Cuisiniers de la Loire (the Chefs' Association from the St-Etienne region) come to DMACC's Iowa Culinary Institute as guest lecturers for the Culinary Arts Program. For two weeks, the chefs demonstrate techniques of classical French cuisine to all of our culinary arts students and faculty. Demonstrations are held twice a day in the ICI's demonstration kitchen on the Ankeny campus. A bilingual interpreter facilitates communication between the chefs and the audience, allowing students and faculty to ask questions about cooking techniques, as well as questions relating to cultural differences between France and the United States. The guest chefs also plan the menu for the three January French gourmet dinners, (part of the ICI's annual

Gourmet Dinner Series) and the students prepare this meal under the guest chefs' supervision. In May, our top graduates have an opportunity to visit France with ICI faculty and donors.

It has been my great pleasure, as DMACC's French Professor and Coordinator of the French Chef Exchange, to be able to plan and lead our annual trip to France. I try to give our students special opportunities, such as cooking with Chef Alain Llorca at his two-starred Michelin restaurant in Provence or tasting and learning about oysters with Chef Emmanuel Tessier in Cancale, Brittany where France's best oyster beds are located.

Our students spend twelve days traveling in Paris and

other regions of France, where they are able to visit open-air food markets, vineyards, and wine châteaux; dine at and tour the kitchens of Michelin-starred restaurants; take a cooking class at the Cordon Bleu; and learn about French history and culture on their tours. Afterwards, they go to the St-Etienne region to serve individual culinary apprenticeships in restaurants of chefs from the Loire Association. These cooking internships run for approximately two weeks. When the ICI graduates return, many of them are employed by the better restaurants and private clubs, and retirement communities in the Central Iowa region. They return with enhanced job résumés because of this incredible opportunity.

In order to fund the French Chef Exchange, a group of community members have formed a special fundraising committee. Known as the Friends of the French Chefs,

many of these people have accompanied the staff and students on trips to France and have been loyal supporters of our Gourmet Dinner Series at the ICI. Recognizing the importance of this program, they organize the main fundraising project—our annual springtime Fleur de Lys Gala and Auction, where local hotels, restaurants, and merchants donate goods and services to be auctioned off to participants. Proceeds from the Fleur de Lys Gala fund the French Chef Exchange, with some money used to help defray the students' cost of their trip to France, as well as pay for the travel and expenses of our visiting French guest chef lecturers. In 2009, a scholarship was set up in honor of Chef Anderson's late mother. The Marge Anderson French Culinary Scholarships are awarded annually to eight ICI graduates, based on a competition that includes several criteria, including academic grades and culinary skills. In 2023, \$96,000 was awarded to the winning students, providing all-expense paid trips to France, including the internships.



SUPPORT THE FRENCH CHEF EXCHANGE

WAYS TO SUPPORT

- Donate directly to the DMACC Foundation with a check, noting that the money is for the ICI French Chef Exchange.
- Donate directly to the ICI by scanning the QR code on this page. Your donations make this unique educational program possible!
- Support the ICI Gourmet Dinner Series and special events, such as the Fleur de Lys Gala. A portion of all ticket proceeds, as well as the tax-deductible portion of all auction items donated to or purchased at the Fleur de Lys Gala, support the Chef Exchange.
- Support the local restaurants that employ our students. When the ICI graduates return, many of them are employed by fine dining restaurants and private clubs in the Central Iowa region. They return with enhanced job résumés because of this incredible opportunity.

BENEFITS OF THE EXCHANGE

- Promotes intercultural understanding with chefs from the region of Des Moines' French Sister City, St-Etienne.
- Awards selected graduates a chance to visit France, tour restaurants and wineries and visit historical and cultural venues, and experience a two-week internship in the kitchens of French chefs.
- Improves the quality of local area restaurants, as ICI graduates become employees and share their expertise of techniques learned at the ICI with French chefs or training received in France.
- Scan the QR code to give an online gift today or visit us at icigiving.dmacc.edu

SCAN HERE
TO DONATE!





Menu



39TH ANNIVERSARY FRENCH CHEFS' GOURMET DINNERS | JANUARY 26, 2024

Guest Chefs of l'Association des Cuisiniers de la Loire
Thierry Fernandes, Le Prieuré, Loïc Vaillant, Le Bel'Vue

MISE EN BOUCHE

velouté de grenouilles, émulsion au persil, allumette au parmesan et noix
frog soup, parsley emulsion, Parmesan, and walnut

ENTRÉE

homard poché aux épices, poireaux vinaigrette, réduction orange ail safran
poached lobster, roasted leek, reduction of orange, garlic, and saffron

POISSON

turbot au Champagne, poêlée de légumes anciens
turbot with Champagne sauce, roasted vegetables

VIANDE

filet de veau, oignons confit et truffes
filet of veal, confit of potato, onion, and truffle

FROMAGE

Maytag bananes sur un sablé linzer, vin d'hypocras
Maytag blue, bananas on Linzer shortbread, spiced wine

PRÉ-DESSERT

crumble passion mangue
mango passion crumble

DESSERT

cigare chocolat framboise
raspberry chocolate cigar

MIGNARDISES

tuile aux amandes, baba chocolat-noisette
almond tuile, baba of chocolate, almond, and pistachio

ICI FRENCH CHEF VISIT 2024

L'ASSOCIATION DES CUISINIERS DE LA LOIRE

If you are traveling to France and would like information on where our French chefs have restaurants, check out the website, www.cuisiniersdelaloire.org.

This January, the ICI hosted Michelin-starred **Chef Thierry Fernandes** (Restaurant Le Prieuré in Ambierle) and **Chef Loïc Vaillant** (Restaurant Le Bel'Vue in Le Cergne), who brought their culinary knowledge and technical expertise to our classrooms. All of our first and second-year students had the opportunity to attend cooking demonstrations, and our second-year students had a chance to cook with the French during the three dinners they planned and prepared for our Gourmet Dinner patrons and donors. Merci beaucoup to **Kristin Johnson** for interpreting the chefs' demonstrations from French to English for our students and faculty.

In addition, their wives, **Géraldine Fernandes** and **Valérie Vaillant**, joined them as they visited several local restaurants and got to attend private dinners by Chef Jake Kim, Chef Katie Van Dyke, and Adjunct Professor Chef David Perez. Merci beaucoup to **Nancy Shafer** for hosting the wives and interpreting during the day.

As a special treat, the French chefs and wives accompanied a group of ICI students, faculty, and donors to Nashville, where they visited the Jack Daniels Distillery by day and dined on exceptional gourmet and regional Southern cuisine in the evenings.

The French especially enjoyed listening to some great live American music!



Guest Chefs of l'Association des Cuisiniers de la Loire: Chef Thierry Fernandes and Chef Loïc Vaillant



A TRIO OF MEDAL WINNERS



ORDRE DU MÉRITE AGRICOLE

President Rob Denson received the Ordre du Mérite Agricole from the French government in 2006, which recognizes DMACC's promotion of French agriculture through our culinary exchange with France. Le Mérite Agricole was instituted on July 7, 1883, by the Minister for Agriculture, Jules Méline, in recognition of services rendered to agriculture. Louis Pasteur was one of the first recipients of this award.



MÉDAILLE DE MONTBRISON

The Médaille de Montbrison is given as a special gift from the city of Montbrison, home to several of our French chefs. Like a key to the city, it is reserved for honored visitors. In May 2022, MD Isley and Maura Nelson received this prestigious medal, which Rob Denson had already received in 2010. The most recent recipient of the medal was French President Emmanuel Macron.



ORDRE DES PALMES ACADÉMIQUES

French Professor, Founder, and Coordinator of the ICI French Exchange Program Maura Nelson received the Ordre des Palmes Académiques (The French Academic Palms) award in 2013. The French Academic Palms, created by Napoleon in 1808, recognizes those who have rendered eminent service to French education and have contributed actively to the prestige of French culture.





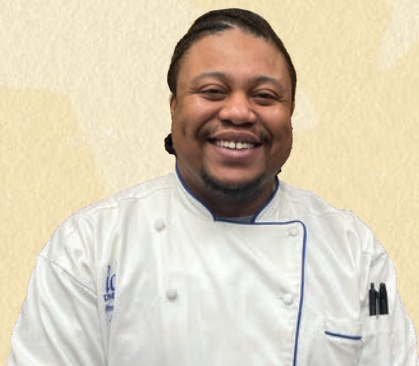
EMILY BROUWER



MCKENZIE
HENRICKSON



WILLIAM KERNS



BRANDON LANE



BEN NIELSEN



OLIVIA PARKER



SAMARA TUMEA



SARAH WILLIAMS



FRANCE & SPAIN

MAY 2023 TRIP





FRIENDS OF THE FRENCH CHEFS

We would like to recognize our outstanding community volunteers who work together to plan fundraising events on an annual basis:

JOHN ANDRES

MARY ANN* BURRIS

JOYCE & RICK CHAPMAN

PAT & ROB DENSON

ALLISON* & JIM* FLEMING

E.J. GIOVANNETTI

CATHY* & JEFF GULLION

MICHELLE & DR. GREG HAESSLER

PORTER HAMILTON

MARK HOLUB & WES HUNSBERGER

BRECK HUNT

KRISTIN JOHNSON

DOROTHY & KEN KIRKLAND

DIANE & KEITH KRELL

NANCY* & BOB* LANDESS

PAM LUND

KIM & TONY MAGALSKI

LYLA* & TOM* MAYNARD

MARY MOERMOND

CARIN MURPHY

MAURA* NELSON & JIM STICK

SARA SERSLAND

NANCY* SHAFER

JANE & BOB STURGEON

DR. CHRISTI & ROB TAYLOR

DENISE VERNON

HEATHER WEBER

LAURIE WOLF & JEFF FREUDE

* Indicates a former Fleur de Lys Gala Chair or Co-Chair

For information on how to become a member of the Friends of the French Chefs, please contact **Maura Nelson** at mgnelson@dmacc.edu.

SPECIAL THANKS

CATHY GULLION*

Chair of the Friends of the French
Chefs & the Fleur de Lys Gala



TITANIUM TOQUES

\$25,000 + Contribution

Receive a Special Titanium Toque Pin

Have all privileges listed for Diamond Toques, PLUS:

Attend a gourmet dinner of your choice with 6 guests at your own table — your 8 tickets will be paid by the ICI

DIAMOND TOQUES

\$10,000 – \$24,999 Contribution

Receive a Diamond Toque Pin

Have all privileges listed below for Platinum Toques, PLUS:

- Be guaranteed a table at all dinners of your choice for the Fall 2024 – Spring 2025 Gourmet Dinner Series*

Attend a gourmet dinner of your choice with 4 guests and be seated with DMACC President Rob Denson and his wife Pat — your 6 tickets will be paid by the ICI

PLATINUM TOQUES

\$5,000 – \$9,999 Contribution

Receive a Platinum Toque Pin

Have all privileges listed for Gold Toques, PLUS:

- Be guaranteed 6 reservations at the dinner of your choice*
- A first chance to reserve 4 places for 2024 Fleming's Dinner*
- A chance to reserve 4 places for 2025 French Chef's Dinner*
- A chance to reserve 4 places for the 2025 Annual Culinary Tour of France*
- Receive free knife sharpening 2 times per year

GOLD TOQUES

\$2,500 – \$4,999 Contribution

Receive a Gold Toque Pin

Have all the privileges listed for Silver Toques, PLUS:

- Receive an invitation to join ICI students, faculty and the French Chefs on the Annual Culinary Trip* (previous trips have included visits to Chicago, Las Vegas, New Orleans, and Charleston)
- Receive an invitation to the Annual DMACC World Food Prize Dinner — NOT open to the public*
- Receive free knife sharpening once per year

SILVER TOQUES

\$1,000 – \$2,499 Contribution

Receive a Silver Toque Pin

Have all the privileges listed for Bronze Toques, PLUS:

- Be guaranteed 4 reservations at the dinner of your choice*
- A chance to reserve 2 places for 2024 Fleming's Dinner*
- A chance to reserve 2 places for 2025 French Chef's Dinner*
- Receive advance notice of the fall and spring gourmet dinner schedule

BRONZE TOQUES

\$500 – \$999 Contribution

Receive a Bronze Toque Pin

- Receive recognition in the bi-annual edition of the Iowa Culinary Institute Experience booklet
- Have a chance to reserve 2 places for the 2024 Annual Culinary Tour of France*

**based on availability after Titanium and previous toques*

In 2023, we will offer memberships into the Chef's Toque Society at six levels, with benefits described below (benefits listed are for those who make donations between January 1 and December 31, 2023).

Because 2023 Toque membership is not confirmed until January 2024, member benefits begin after 2024 Spring Gourmet Dinner reservations are taken; therefore, member benefits for 2023 Toque members will begin with 2024 Fall reservations and continue through 2025 Spring reservations. In order to achieve membership at any given level, contributions may be made online at ICI Toque Society or by mailing your check to:

**DMACC Foundation
2006 S. Ankeny Blvd., Building 22
Ankeny, IA 50023**

With your designated amount and a note stating that the money is for your contribution to the ICI Chef's Toque Society. You may also attain a membership level through ticket purchases. For example, the purchase of 20 gourmet dinner tickets will generate a gift of \$1,000 (each dinner ticket has a \$50 tax-deductible portion) to our French Chef Exchange Program, making you eligible for Bronze Toque membership. Your donation of items for our annual Silent Auction, including goods or services, will also be considered for membership, based on the value. Purchases of goods or services will be valued at the tax-deductible amount only. Donations to Lori Dowie Reeser's memorial garden, Maura G. Nelson Scholarship Fund or to any other culinary scholarship may be used for Toque Society credit, as well.

Corporate memberships are not available for the ICI Chef's Toque Society; however, corporate donors at \$5,000+ will be featured with a complimentary ad in the ICI Experience bi-annual publication. Corporate donations may not be used for individual ICI Chef's Toque Society membership.

SCAN HERE
TO DONATE!



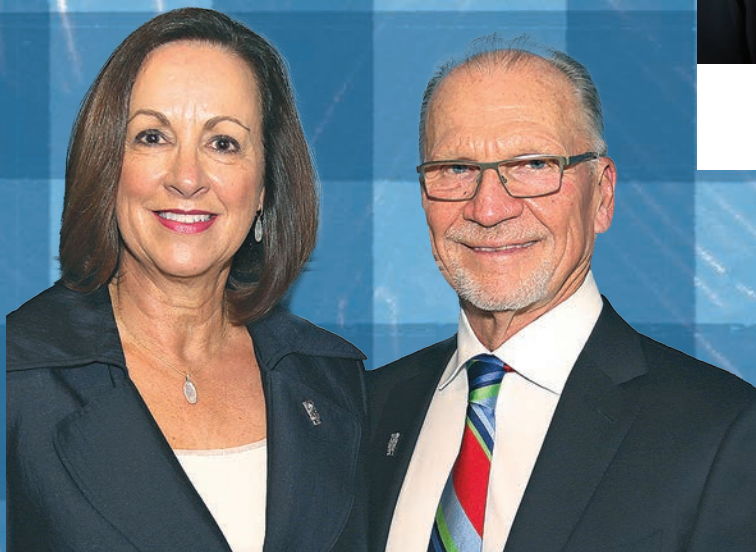
TITANIUM TOQUE MEMBERS



DENNIS & SUSAN ALBAUGH



CAROLINE & BOB BAUR



JANE & BOB STURGEON



BOB & ANNETTE ANDRES



For information on how to become an ICI Chef's Toque Society member, contact Maura Nelson at mgnelson@dmacc.edu



MALINDA WIESNER

DIAMOND TOQUE MEMBERS



ROGER BROOKS & SUNNIE RICHER



JOYCE & RICK CHAPMAN



KEN & DOROTHY KIRKLAND



DIANE & KEITH KRELL



RITA & ERNEST PEREA



JOE & JANET PUGEL



KATHY & BILL FEHRMAN



JIM & ALLISON FLEMING



NANCY & BOB LANDESS



MAURA NELSON & JIM STICK



PAULA & NED SKINNER



CHRIS & DENISE VERNON

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SANDRA TAYLOR



NORA & DAVE EVERETT



JEFF FREUDE &
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PAM & BOB DOUGLAS



**MICHELLE &
DR. GREG HAESSLER**



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KATIE VAN DYKE



**KEVIN & SHARON
VANDERSCHEL**

SILVER TOQUE MEMBERS \$1,000– \$2,499 CONTRIBUTION

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NAOMI & STEPHAN THOMASEE
MADelyn TURSI
MARIE & MARVIN WALKER

Ami.
CHEF!

FLEUR DE LYS GALA 2023

FOOD, WINE, & CELEBRATION!





THE FLEUR DE LYS GALA
& AUCTION WILL BE HELD
AT THE ICI SATURDAY,
APRIL 6, 2024
AT 5:00 P.M.

CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS

The Confrérie de la Chaîne des Rôtisseurs® is the oldest and largest food and wine society in the world. The Des Moines Bailliage (chapter) provides an annual scholarship for a deserving ICI student. Many of our members are ICI faculty and donors.



JEUNES CHEFS COMPETITION WINNER

JORDAN FOSTER

Congratulations to Jordan Foster, who graduated in 2020 from the Iowa Culinary Institute. Jordan went to France as a recipient of the Marge Anderson French Culinary Scholarship, and he is currently the Sous Chef at the Hyperion Field Club in Johnston. He was declared the winner of the local Des Moines Jeunes Chefs Competition on February 10, 2024. Jordan will compete against young chefs from all over the Midwest at the Midwest Regional Competition for the Chaîne in March in Pittsburgh



CHAÎNE SCHOLAR SCHOLARSHIP

EVAN FREEMAN

Congratulations to Evan Freeman, 2023 Chaîne Scholar Scholarship winner! The Des Moines Bailliage of the Confrérie de la Chaîne des Rôtisseurs has a Chaîne Scholar Scholarship to help underwrite the educational or professional development expenses of an especially promising Culinary Arts student at the Iowa Culinary Institute of the Des Moines Area Community College. The amount of the scholarship is \$2,000.



2024 SCHOLARSHIP WINNERS

Harker's Inc. Endowed Scholarship: Taylor Balsley, Ace Huegerich, & Deanna McHargue

Hector Boiardi Endowment: Leila Irakoze, Kayla Le, Mike Satterwhite, & Sher Wah

Hospitality Careers Scholarship: Cat Bonanno, Kyia Bradley, Alex Briggs, Jaida Dix,
Blair Hines & Jorgelina Mayer

DMACC Foundation Districtwide Scholarship: Carole Tompkins & Gabrielle Woolman

Des Moines Balliage Chaine Scholar Scholarship: Evan Freeman

DMACC Foundation CEO Golf Invitational Scholarship: Daniel Quintero

Don Fear Memorial Scholarship: Zakary McIntire

Elizabeth Jean Wagner Scholarship: Alex Pennington

Lori Dowie-Reeser Memorial Scholarship: Samara Tumea

Maura G. Nelson Scholarship: Sarah Williams

Rick & Joyce Chapman Scholarship: Emily Brouwer

Thomas E. and Dr. Lyla S. Maynard Scholarship: William Kerns

To learn how you can create a scholarship for DMACC students please contact **Tara K. Connolly**, Executive Director, DMACC Foundation at **515-964-6449** or at **foundation@dmacc.edu**.

The DMACC Foundation works collaboratively with donors to create access to higher education through scholarships for students attending DMACC. Offering \$2 million in annual scholarship support, the DMACC Foundation ensures the College remains accessible and affordable for students. The scholarships held at the DMACC Foundation are privately funded and awarded based on financial need, academic achievement, community service, or a combination of the above, and donor directed criteria.



WINEfest

SAVE THE DATE FOR WINEFEST SUMMER 2024

Winefest is proud to support three ICI students with a \$2,000 Winefest Scholarship.

Stay up-to-date on all things Winefest and our year-round events by visiting our website, winefestdesmoines.com



KATIE DAWSON



OLIVIA PARKER



BRANDON LANE

SPONSORED BY



EXPERIENCE  SPRING 2024

ABOUT OUR CULINARY PROGRAM

The DMACC Culinary Arts program has been designated The Iowa Culinary Institute "ICI", signifying the world-class prominence of the program. This is where education and excellence go hand in hand. In addition, the Culinary Arts program is accredited by the American Culinary Federation.

By the end of our two-year program, you will have the experience to take on the career you'll love. The Culinary Arts program prepares students to enter culinary positions with hotels, restaurants, clubs, resorts, and select jobs in dining room services, catering or management. By the end of the program, graduates will have taken courses in sanitation and safety, food preparation, nutrition, menu planning,

purchasing, garde manger, and baking. International cuisine, restaurant management and advanced culinary cuisine are practicum courses which are a valuable part of the training. These courses are management designed and offer students practical knowledge of the restaurant industry.

With training from exceptional chefs and unsurpassed educational experiences that include working with International Chefs, you'll get much more than the fundamentals in the culinary arts. Each year, eight of our graduates are awarded an educational trip to France where they experience food and wine tastings, attend a cooking class at Le Cordon Bleu, and have the option to serve in individual culinary apprenticeships with French chefs.

In DMACC's Culinary Arts program, we believe that if it's dreamable, it's achievable — and we're ready to help you live your dream. It adds up to one of the finest culinary programs anywhere that will give you the practical experience and knowledge of the restaurant industry that you'll want and need in your career.

Students have the opportunity to take culinary specific sections in Speech, College Experience, and Math. Students can also earn a degree in Hotel and Restaurant Management, which includes classes in Accounting, Management, Supervision, Business Law, and Computer Applications. Many students earn both degrees by taking an additional 17 credits following the culinary program.

For more information on how to join this incredible program, please contact the Ankeny Campus Academic Advisor: **Jeremy Austin**, jcaustin@dmacc.edu

THE *ICI* BAKING PROGRAM

In one year, students learn the skills to become an outstanding bakery and pastry chef. Upon completion, students can choose to enter the culinary industry as a skilled baking artisan, or they can continue to earn a two-year Culinary Arts AAS.

The DMACC Baking program branded as the Iowa Culinary Institute's Baking and Pastry Arts (ICIBPA) follows the principals set forth by the American Culinary Federation.

The ICIBPA prepares students to enter baking and pastry positions with hotels, bakeries, restaurants, clubs, or institutions. Some select jobs in food styling, catering, and management. By the end of the program, graduates will have taken courses in baking fundamentals, artisan breads, international pastries, plated desserts, cake decorating, and chocolate and sugar. These courses are management designed and offer students knowledge of the baking industry.



For more information on how to achieve the Baking Diploma, please contact the Newton Campus Academic Advisor: **Jody Stiles**, **641-791-1722**.



TAYLOR BALSLEY	PIPER LAVEAUX
LORI BEEMAN	KAYLA LE
EMILY BROUWER	AMELIA LEFF
DANTE BROWN	JAX LONG
KATIE DAWSON	LUKE LOWERY
ASHTON DEWITT	OLIVIA MCGILL
ELLIOTT FISHER	DEANNA MCHARGUE
DELILAH FOWLER	BEN NIELSEN
EVAN FREEMAN	SAWYER PALEK
EMILY GREENFIELD	OLIVIA PARKER
MCKENZIE HENDRICKSON	ALEX PENNINGTON
SPENCER HERRSTROM	MIKE SATTERWHITE
LANDON HINMAN	ALEX SIECK
HUNTER HUFFAKER	COLTON SILKNITTER
JAYDEN INGRAHAM	DEVYN SMITH
LEILA IRAKOZE	CAELEN THORN
WILLIAM KERNS	SAMARA TUMEA
JANE KRAAYENBRINK	SHER WAH
BRANDON LANE	TRENT WARREN
ALEXANDER LAUDNER	SARAH WILLIAMS

A TRIBUTE TO THE PAST

In 2016 DMACC decided to add a beautiful new reception area, conference room, and classroom to the ICI as part of a way to honor Chef Dowie-Reeser. Donors Susan and Dennis Albaugh (a DMACC graduate in agriculture), long-time contributors to the College, gave \$1,000,000 to the project. The outside of the building bears the name — Albaugh Family Center. Many of our donors contributed to the addition, and their names can be found on a plaque inside the atrium which recognizes major contributors.



In 1975, Executive Chef Robert Anderson, a graduate of the prestigious Culinary Institute of America, was on his way from a job at the Broadmoor Hotel in Colorado to a job in Alaska. He and wife went back to visit family in Minnesota, and his father-in-law suggested that he apply for a job at Des Moines Area Community College in Ankeny, Iowa. The newly-created Hospitality Careers program needed a chef instructor to work with a class of three students. Although Alaska sounded exciting, the lure of a job closer to family meant that DMACC was able to hire Chef Anderson, and

so began a 43-year career, dedicated to teaching and helping students become passionate about cooking. The class of three grew into classes of over two hundred students, with many years of wait-listed students, as well.

Chef Anderson was the face of the Hospitality Careers Program, which became the Iowa Culinary Institute in 2010.



He was the Program Chair for most of his career. His leadership and service over the years culminated in an outstanding program, with graduates who have become Executive Chefs, Executive Sous Chefs, General Managers, and exceptional employees throughout the Hospitality Industry in Central Iowa and beyond. Chef Anderson received many awards and accolades for his work, including DMACC's Teacher of the Year, the Greater Des Moines Chefs' Association's Chef of the Year (presented to him multiple times), the American Culinary Federation's Midwest Culinary Educator of the Year award, and the Iowa Restaurant Association's Lifetime Achievement Award. He was also inducted into the Honorary Order of the Golden Toque in 1999 and received l'Ordre des Palmes Académiques from the French government in 2017.

In 1986, Chef Anderson had the opportunity to welcome French chefs from Des Moines' new Sister City, St-Etienne, France. Upon the suggestion of then-adjunct French Professor, Maura Nelson, he realized the benefit of having some kind of extended program that would bring chefs to DMACC on a regular basis. Chef Anderson worked with Professor Nelson for 33 years on what became the program's greatest success— the annual French Chef Exchange. In 2018, Chef Anderson retired to Arizona, but his legacy lives on.

In 1986, Chef Anderson recognized the need to hire a chef to take over the Gourmet Dinner Series. He was looking for a talented young chef who would work with students to teach creative and innovative techniques and recipes. He didn't have to look far — he selected then Executive Chef Lori Dowie, a graduate of his own program. Chef Dowie was from a well-known Des Moines family of chefs — her father, Fred, had been a caterer. After working in New York, Chef Dowie returned to Des Moines and took on the challenge of teaching classes and taking charge of the DMACC Gourmet Dinners. Her ability to refine recipes and tackle innovative culinary challenges resulted in dinners that were appreciated by thousands of Central Iowa diners during her years at the College.

Bravely battling cancer throughout her teaching career, Chef Dowie-Reeser earned the respect of all the French chefs who worked with her, because of her excellence in the kitchen.

For many years, Chef Dowie-Reeser preferred to stay behind the scenes, orchestrating meals in the kitchen, but in her later years, she came out at the beginning of every meal to talk about all the wonderful techniques and ingredients that went into a gourmet dinner. ICI graduates fondly remember their time working with Chef Dowie-Reeser, whom many refer to as their mentor and "greatest influence" at DMACC. Chef Dowie-Reeser lost her battle with cancer in 2013.



RESERVATIONS ARE REQUIRED.

Please email icibistro@dmacc.edu, or call (515) 964-6369 and leave a message with your reservation details. We will reply by email or phone to confirm the reservation. We offer classic bistro fare from around the globe, curated and executed by our students and staff.

The Bistro is open Wednesday through Friday, from 11:15 A.M. to 1:00 P.M., through December 8.

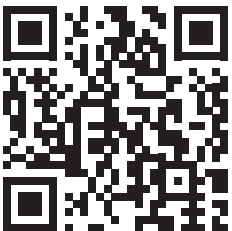
Each menu item will include:

- STARTER
- ENTREE
- DESSERT
- BEVERAGE

Cost is \$15 per person.



VISIT THE BISTRO
WEBSITE TO VIEW
WEEKLY MENUS:





**ICI EXPERIENCE
SPRING 2024**

FIONA ANDERSEN & WREN KOCHER
DMACC GRAPHIC DESIGN
STUDENTS & ILLUSTRATORS

HEATHER PURDY
GRAPHIC DESIGN PROGRAM CHAIR

ALLISON VIAL & MICHAEL BLAIR
GRAPHIC DESIGN PROFESSORS

MAURA NELSON
EDITOR

CREATED IN MEMORY OF
MONTE BALLARD
GRAPHIC DESIGN PROFESSOR



ICI DINNER SERIES WITH CHEF KATIE

Chef Katie is a 2012 Graduate of the Iowa Culinary Institute at DMACC and worked as a chef in the Des Moines Area before moving to California in 2016 to expand her knowledge and learn as much as possible by working for a two-star Michelin Chef in the Napa Valley. In 2019, Chef Katie moved back to Iowa to start her own business and she is excited to share her passion with current ICI students and community members. To check out photos from the dinner series, be sure to follow [@katie.van.dyke](#) on Instagram and Facebook.



ICI DINNER SERIES WITH CHEF KIM

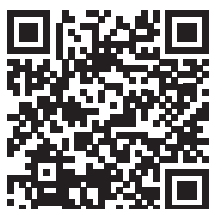
Chef Jake Kim joined the ICI team first as an adjunct instructor in 2021 and then as a full-time instructor in Fall 2022. Born and raised in Seoul, South Korea, he attended culinary school in Sydney, Australia and worked in the Sydney Opera House. He moved back to Korea to serve as a cook in the military for two years. In 2017, Chef Kim moved to Des Moines with his family. He worked as the Executive Chef at Firebirds and as corporate chef at Wasabi. He was recently honored to be welcomed as a Chevalier of La Confrérie de la Chaîne des Rôtisseurs.

Each dinner series event will feature an innovative five-course meal paired perfectly with five hand-selected wines. Dinners will begin at 6 p.m. and take place in the Lakeview Dining Room at the Iowa Culinary Institute.

HOW TO ATTEND: The cost for each dinner is **\$140 per person**. Please note that we are not able to offer Toque credit for these dinners, as they are not part of the students' classroom experience (*Gourmet Dinners are their classroom experience*); they are paid for their work at these dinners.

To reserve your spot or to be placed on a wait list, please contact Kristi Miller at kdmiller9@dmacc.edu or call **515-964-6477**. If you have any food allergies or other medical dietary considerations, please notify Kristi when making your reservation.

WINE EDUCATION WITH SANDRA TAYLOR AT THE ICI CONTINUING EDUCATION SERIES



Please join us for innovative Wine Education classes led by DMACC wine instructor Sandra Taylor, HBC, CSW, and WSET Advanced. For more information, please scan the QR code.

All classes will be in the Lakeview Dining Room of the ICI, Building 7, on the DMACC Ankeny Campus.



FULL-TIME CHEFS

CHEF JOHN ANDRES, DIRECTOR OF THE ICI

Chef John Andres is a graduate of Drake University and the Culinary Institute of America. He has worked at local country clubs, at the Renaissance Savery Hotel as Executive Chef and Beverage Director, and also taught Culinary at Central Campus in Des Moines. Chef Andres was hired in January 2018 to teach at the Ankeny Campus and became Director of the ICI in August 2018. He is also a Chevalier of La Confrérie de la Chaîne des Rôtisseurs.



CHEF MIKE DELL, CEC

Chef Mike Dell is a graduate of the Culinary Institute of America. He has worked in restaurants in Atlanta, Georgia as well as in country clubs in Tennessee and Indiana. He also owned a restaurant in Montana. Chef Dell has been at the ICI since 2013 and is one of the Gourmet Dinner chefs. Chef Dell, along with Chef Boetel, judged the 2023 culinary competition in France this past May. The winners of that competition will work with chefs at the Des Moines Embassy Club this fall, as part of our partnership with the Club and the Cuisiniers de la Loire.



CHEF TIM JENSEN

Chef Tim Jensen is a graduate of the Des Moines Area Community College Culinary Arts Program. He taught at the ICI as an adjunct for five years, having previously worked in various areas of the industry. He was Assistant Front Office Manager and Sous Chef of The Sheraton in West Des Moines and Assistant General Manager of The Courtyard Jordan Creek. Chef Jensen was also the Executive Chef of Renaissance Des Moines Savery Hotel, as well as Culinary Coordinator for Edencrest Green Meadows. For the last three-and-a-half years, he was a Research and Development Chef for Mom's Meals in Ankeny.



CHEF LOGAN LUMLEY

Chef Logan Lumley is a graduate of the Des Moines Area Community College Culinary Arts Program. He has worked in kitchens in Iowa, Minnesota, and France. Chef Lumley was the Executive Retail Chef at Hy-Vee in Ankeny while also being a Sous Chef/Adjunct Instructor at the ICI. In 2019 Chef Lumley became the Executive Chef Instructor at our Ames Hunziker Center.



CHEF RYAN BINNEY, CEPC

Chef Ryan Binney is a graduate of Johnson and Wales University. He has worked at several hotels in Boston, as well as The Café in Ames and Trostel's Greenbriar in Johnston. Chef Binney also owned and operated Sweet Binney's Bakery in Clive. He was an adjunct baking instructor for the ICI and has been teaching high school and college culinary students at the DMACC Newton Career Academy since 2016.



CHEF ANDY HAVLOVIC

Chef Andy Havlovic graduated from the Culinary Arts Program at the ICI in 2006. He was one of the first students to receive the Marge Anderson French Chef Exchange Scholarship, as it was not available until 2006. He has held Executive Chef positions in Minnesota, Maryland, Arizona, and the British Virgin Islands. Most recently, he was the Executive Chef of RoCA in Des Moines. He joined ICI as a full-time chef instructor in January of this year.



CHEF JAKE KIM

Chef Jake Kim joined the ICI team first as an adjunct instructor in 2021 and then as a full-time instructor in fall 2022. Born and raised in Seoul, South Korea, he attended culinary school in Sydney, Australia and worked in the Sydney Opera House. He moved back to Korea to serve as a cook in the military for two years. In 2017, Chef Kim moved to Des Moines with his family. He worked as the Executive Chef at Firebirds and as corporate chef at Wasabi. He was recently honored to be welcomed as a Chevalier of La Confrérie de la Chaîne des Rôtisseurs.



CHEF KATIE VAN DYKE

Chef Katie is a 2012 Graduate of the Iowa Culinary Institute at DMACC and worked as a chef in the Des Moines Area before moving to California in 2016 to expand her knowledge and learn as much as possible by working for a two-star Michelin Chef in the Napa Valley. In 2019, Chef Katie moved back to Iowa to start her own business and she is excited to share her passion with current ICI students and community members. To check out photos from the dinner series, be sure to follow [@katie.van.dyke](#) on Instagram and Facebook.



ADMINISTRATORS, ADJUNCT FACULTY, & STAFF



ICI GRADUATE

DANA ANDERSON

LAB COORDINATOR &
ADJUNCT PROFESSOR



JOHN ANDRES

DIRECTOR OF THE
IOWA CULINARY INSTITUTE



JEREMY AUSTIN

ACADEMIC ADVISOR



ICI GRADUATE

LISA DONNELLY

ADJUNCT PROFESSOR



ICL GRADUATE

SOFIA HAVERMANN

SOUS CHEF



**TAI
JOHNSON-SPRATT**

ADJUNCT PROFESSOR



DAVID PEREZ

SOUS CHEF &
ADJUNCT PROFESSOR



CHRIS PRINE

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MAURA NELSON
COORDINATOR, ICI FRENCH
CHEF EXCHANGE, & FRENCH
PROFESSOR



JIM STICK
EXECUTIVE ACADEMIC DEAN
OF DESIGN, MEDIA & THE ARTS



ICI GRADUATE

SANDRA TAYLOR
ADJUNCT PROFESSOR



JENNA WELLIK
BOOKKEEPER

The first in a series of *Where Are They Now?* which highlights where our students and graduates are working in Iowa

OAK PARK'S MAGNIFICENT SEVEN

ALYSSA BURGETT

2019 GRAD



1. Alyssa graduated from Bondurant-Ferrar High School and now lives in Des Moines.
2. Because her parents both worked, she ended up cooking for herself and her brother and she decided she loved doing it.
3. One of her mother's friends who attended a Gourmet Dinner at the ICI suggested that she look into enrolling at the ICI. She said she loved it and misses school, and she appreciates that "the program sets you up for knowing what to be prepared for" in the industry.
4. She has worked at HoQ, St. Kilda's, and Savor the Rise, a bakery in Indianola. She is currently a line cook at Oak Park.
5. Her advice for ICI students: "Stay dedicated, keep pushing, and don't give up! Your learning never ends."

RYAN CHINDLUND

2019 GRAD

Interned in France as a recipient of the French Culinary Scholarship



1. Ryan grew up in Okoboji and after high school, when his dad moved to Ankeny, Ryan joined him and enrolled in DMACC.
2. Started in Liberal Arts, then he shifted to Fashion Design with dreams of being a buyer. The Chicago trip revealed a love for fine dining, prompting a switch to ICI. Later, spent a month in France with the French Culinary Scholarship.
3. Ryan says that his time in France allowed him to see very nice restaurants, which inspired him to want to offer those kinds of dining experiences to Central Iowans.
4. He has worked at Krunkwich, Waterfront, and Aposto, where he eventually became the sous chef. He is currently a sous chef at Oak Park, working closely with Executive Chef Ian Robertson.
5. His advice to ICI students: "Show up on time—early is on time—and make sure that prep items are mise en placed, and that your mind is also mis en placed!"

SHAE CLEVELAND

2021 GRAD



1. Born in China, Shae was adopted by a family in Des Moines when she was five-years-old.
2. She discovered her love of cooking at age eight when she started cooking with her dad for fun.
3. Shae took ICI classes as a high school sophomore at Des Moines' Central Campus and traveled to Italy, France, and Spain with her classmates.
4. She has worked at Eatery A, Wakonda, and Hy-Vee and is currently a member of the Food Prep Team at Oak Park.
5. Her advice to ICI students is: "Keep your head up and stay positive." She said her experience at the ICI was "great", and although she is visually impaired due to albinism, Shae has never let anything stop her.

JULES HENNINGSEN

2012 GRAD

Interned in France as a recipient of the Culinary Scholarship



1. Jules owns a vegan food truck called "Hey Schweatie" – vegan comfort food.
2. Their first job in high school was working as a host at Applebee's, where they enjoyed learning all about the front of the house. After spending some time at DMACC's Urban campus, they moved to Olympia, WA to attend college, but soon came back home to attend the ICI. They became interested in the science behind the food.
3. Their decision to go to the ICI was influenced by the fact that there is a French Chef Exchange Program, and Jules spent a month in France as a recipient of the French Culinary Scholarship.
4. They have done a little bit of everything in the places they have worked, including The Cheese Shop (head chef/cheese monger), Americana (bartender), Centro (sous chef/pastry chef) and they were the head chef at Modern Love, an all-vegan restaurant in Omaha. They still do a little bit of everything at Oak Park.
5. Their advice to ICI students: "Try to be as versatile and flexible as possible." They say it's wonderful to work at Oak Park where "the owners are great people who care about the craft of hospitality & their employees."

FELIPE PINON**2018 GRAD**

1. Originally from Chihuahua, Mexico, Felipe came here with his family at age 15.
2. At 15, Felipe got a job at Jade Garden in Ankeny, working as host, server, and busboy. His love for cooking did not come from his family, but after deciding to go to the ICI, he said he fell in love with the cooking side when he saw the fine dining options at the Gourmet Dinners.
3. Post-2018 graduation, Felipe ventured to Las Vegas, honing his skills in kitchens at Bouchon, Hell's Kitchen, and Guy Savoy. Embracing the challenges of "super strict environments," his ICI training furnished a robust foundation, particularly in knife skills, ensuring he felt well-prepared.
4. Felipe is back in Iowa to save money, as Las Vegas was "very expensive." He is currently a line cook at Oak Park, but his plan is to eventually work at a Michelin-starred restaurant in Spain. His dream is to open his own Michelin-starred restaurant in Mexico City.
5. His advice to ICI students: "Stay humble or stay home. Never stop learning from everyone and make it a quality experience where you can. Set goals and stick with them!"

ALEX ROSCH**2022 GRAD****Interned in France as a recipient of the French Culinary Scholarship**

1. Alex grew up in Ankeny where he was "a music kid," enjoying his time in choir, jazz band, and show band.
2. At age 14, he started working at Leaning Tower Pizza, where he worked throughout high school. His counselor recommended DMACC, and he fell in love with the idea of cooking when at the ICI. He also saw the link between music and cooking: "There's a rhythm to it, and there's abstract art, for instance, in a purée."
3. Determined to secure the French Culinary Scholarship, he actively networked during his time in France. At the ICI group's 35th-anniversary celebration in 2022, he met Chef César Troisgros and left his résumé. This began a three-month internship at the three-starred Michelin restaurant in January 2023. Describing it as a "humbling" experience, he seized the opportunity through keen observation and initiative.
4. Alex has worked at Alba and at the ICI for Chef Katie Van Dyke's dinners; he was a sous chef for the Hotel Fort Des Moines Food Truck, and he worked for a while at the Château Blanchard with Chef Sylvain Roux (the chef he worked with when he went to France in May 2022) before going to work at Troisgros in 2023. He is now the Chef de Partie, working in all areas of the kitchen at Oak Park.
5. His advice to ICI students: "Be serious and be passionate. Always seek out opportunities."

JACKIE SERVELLON**2024 GRAD****Working on her Baking and Pastry Diploma from the ICI**

1. Jackie grew up in Johnson City, Tennessee, and graduated from East Tennessee State University with a BA in Spanish.
2. Initially pursuing a career in broadcasting, she later opted for Social and Human Services. Motivated by her job at a restaurant where the kitchen staff spoke Spanish, she chose to learn the language, considering it a valuable skill. She fondly referred to her restaurant job as her "fun job".
3. Amidst Covid, she worked with Chef Brandy Shayan at The Grateful Chef, discovering her love for back-of-house work. Desiring a strong skillset and a deeper understanding of baking science, she enrolled in the ICI Baking and Pastry Program at Newton DMACC last year.
4. Jackie has worked at the Wallace House, Le Jardin, and Americana. She works at Oak Park with Executive Pastry Chef Jess Robertson, and her current goal is to be an Executive Pastry Chef. She also has her own business, Little Buns Bakehouse.
5. Her advice to ICI students: "Teamwork is like a school of fish, where everyone should be going in the same direction to make it to the goal." She believes that "there is so much more than skills involved in the job; you need to have solid communication with your team, maintain relationships, and develop an ability to lead."

Our thanks to Oak Park for allowing us to take time from their staff's busy schedule for our interviews.

WHERE THE ICI STUDENTS & GRADUATES ARE NOW

KEY

AFB Assistant F & B Manager
AP Adjunct Professor
EC Executive Chef

ECO Executive Chef Owner
ES Executive Sous Chef
GM General Manager

KM Kitchen Manager
SC Sous Chef
♣ Participated in the French Chef Exchange

CENTRAL IOWA

AIRAZI ACADEMY

Elizabeth Newbrough, KM

ARAMARK, GRAND VIEW UNIVERSITY

Amanda Middlestat, FSD

BRICK STREET GRILLE, JOHNSON STYLE, ALBIA

Anthony Johnson, ECO ♣

CENTRAL CAMPUS

Ciarra Bryson-Welch, Instructor

CENTRAL CAMPUS CULINARY ARTS

Matt Padgett, Instructor & Sarah Winchell, Instructor

COLLEGE CHEFS LLS

CRAFTED FOOD SERVICES

Jacob Schroeder, ECO

COPPER SHORES VILLAGE, PLEASANT HILL

DEERFIELD RETIREMENT COMMUNITY

DES MOINES PUBLIC SCHOOLS

Gordon Lyndsay, Food Service Coordinator

DMACC CHILD DEVELOPMENT CENTER

Brent Baade, Cook/Nutrition Specialist

DOTDASH MEREDITH

Holly Dreesman ♣ & Nicole Irwin ♣

Casey Morgan & Annie Probst ♣

EMBASSY SUITES

Justin Guthrie, EC

EUREST CORPORATE DINING COMPANY

Scott Welbourn, EC

FACEBOOK DATA CENTER

Craig Van De Krol, EC

FRIEND THAT COOKS PERSONAL CHEF SERVICE

Sarah Glenn ♣

GREEK HOUSE CHEFS

GREEN HILLS RETIREMENT, AMES

GRINNELL COLLEGE

Cameron Sokol ♣

HILTON GARDEN INN

HOLIDAY RETIREMENT

Mark Rech, EC ♣

HY-VEE CONFERENCE CENTER

Kim Burow, EC

HY-VEE FOOD STORES:

ALTOONA: Kevin Havel, EC

DUBUQUE: Jason Neuhas, EC

INDIANOLA: Tyler Siedenkrantz, EC ♣

NEWTON: Dale Miller, EC

WAUKEE: Trevor Feuerhelm, Cheesemonger EC ♣

HY-VEE IT CENTER

Dylan Carrol, EC & Jeremy Pfleeger, SC

INGHAM OKOBOJI LUTHERAN BIBLE CAMP

Chad Borchers, EC

IOWA EVENTS CENTER & WELLS FARGO ARENA

Kiernan Lyall, SC

IOWA MASONIC RETIREMENT HOMES

IOWA STATE FAIRGROUNDS

ISU DINING

Jessica King, Catering SC & Emily Rice, SC ♣

KEMIN INDUSTRIES

Mark Karnatz

LA QUERCIA

Sebastian Beumer, Plant Manager, EC ♣

LA ROSE MARIE BAKERY, SULLY

Karli Nikkel, ECO

MARY GREELY MEDICAL CENTER, AMES

Kris Van Houten, EC

MAYFLOWER COMMUNITY, GRINNELL

MOM'S MEALS

Jon Benedict, EC & Andrew Tiemann, R&D Chef ♣

NORTHCREST COMMUNITY, AMES

NORWALK SCHOOLS

Rolando Molina, Culinary Instructor ♣

PAPA JOHN'S OF IOWA

PRINCIPAL FINANCIAL GROUP

Paul Leonard, Corporate Chef

SHERATON HOTEL UNIVERSITY PARK

Chad Thompson, EC & Colton Brophy, SC

SODEXO, MORNINGSTAR SENIOR LIVING

Mark Karnatz, EC

SWEET & SAVORY FOOD TRUCK

Payton Messerli, ECO ♣

TANGERINE FOOD CATERING

TARGET

THE BLUES CAFÉ BRICK STREET GRILLE JOHNSON STYLE,

ALBIA – Anthony Johnson, ECO ♣

THE HARVESTER CLUB

Anna McGhee, EC

THE GRATEFUL CHEF

Brandy Shayan, ECO

THE TRAVELING PIG FOOD TRUCK

Brian Gorman, ECO ♣
TOURNAMENT CLUB OF IOWA
 Nichole Mitchell, EC
TRINITY CENTER AT LUTHER PARK

WELLMARK
WHOLE FOODS
WORKIVA
 Kevin Terrell, EC ♣ & Michael Leonard, SC ♣

CENTRAL IOWA PRIVATE CLUBS

DES MOINES GOLF & COUNTRY CLUB
EMBASSY CLUB WEST
 Randall Brown, EC & David Mysz, SC
GLEN OAKS GOLF & COUNTRY CLUB
 Lindsey Hill, PC
HYPERION FIELD CLUB
 Mario Portillo-Gomez, AFB & Jordan Foster, SC ♣

INDIAN CREEK COUNTRY CLUB, NEVADA
INDIANOLA COUNTRY CLUB
URBANDALE GOLF & COUNTRY CLUB
 Colyn Fay, EC ♣ & Lilly Gabel, SC
WAKONDA CLUB

AREAS OUTSIDE OF CENTRAL IOWA

AUSTIN, TEXAS: L'OCA D'ORO
CEDAR RAPIDS, IOWA: RUSTIC HEARTH BAKERY
CHAZELLES-SUR-LYON, FRANCE: CHÂTEAU BLANCHARD
 Zachery Acevedo ♣
CHEYENNE, WYOMING: THE METROPOLITAN DOWNTOWN
 Justin Campbell, SC ♣
CHICAGO, ILLINOIS: THE CHOPPING BLOCK (COOKING SCHOOL AT LINCOLN SQUARE) — Shelly Young, ECO
CORVALLIS, OREGON: CASTOR
 Caleb Crossett ♣
COUNCIL BLUFFS, IOWA: TISH'S RESTAURANT
 Mackenzie Frush ♣
DENVER, COLORADO: BREWED FOOD
 Jensen Cummings, Founder and Chef
HOUSTON, TEXAS: BRAEBURN COUNTRY CLUB
 Jeff Strahl, GM ♣
HOUSTON, TEXAS: FLEMING'S PRIME STEAKHOUSE & WINE BAR — Matt Drennan, Regional Executive Chef ♣

MALLORCA, SPAIN: ZAFIRO PALACE ANDRATX
 Jan Rene Brack, EC
MILWAUKEE, WISCONSIN: RARE STEAKHOUSE
 Todd Leech, EC
MT. PLEASANT, IOWA: WALT'S TAPROOM
 Shannan Baker, EC
NORTH DAKOTA STATE COLLEGE OF SCIENCE
 Benjamin Whitmore, Chef Instructor
NORTH LIBERTY, IOWA: FIELD DAY BREWING
 Jake Wegmann, EC
ST. LOUIS, ILLINOIS: THE FLEUR-DE-LYS MANSION BED & BREAKFAST — Mark Drake, Owner
STEVENSON, WASHINGTON: SKAMANIA LODGE
 Zac Janssen, ESC ♣
WINDSOR, COLORADO: PELICAN LAKES RESORT & GOLF
 Chris Douglas, ESC ♣

RESTAURANTS

801 CHOPHOUSE
ALBA RESTAURANT
 Steven Rice, SC
APOSTO AT THE SCALA HOUSE
 Cole Gruis, EC ♣
ARCADIA RESTAURANT AND BAR
 Liz Jeffrey, ECO
AUNT MAUDE'S
 Steven Heller, EC ♣
BAR NICO
 Steven Rice, SC
BIAGGI'S RISTORANTE ITALIANO
 Matt Mickle, EC ♣

BIG GROVE BREWERY
 Philip Shade, SC
BLUE SUSHI SAKE GRILL
BUTLER CAFÉ
CACHÉ BAKE SHOPPE
CAFÉ BEAUDELAIRE
CENTRO, GATEWAY MARKET, MALO, AND ZOMBIE BURGER (ORCHESTRATE)
 George Formaro, ECO & Katarina Louk, Pastry Chef
CLYDE'S FINE DINER
 Jesse Paulsen, SC ♣
CRÈME CUPCAKE + DESSERT

WHERE THE ICI STUDENTS & GRADUATES ARE NOW, CONT.

RESTAURANTS

DES MOINES MARRIOTT (MASH AND MARROW)

DESTINATION GRILL

Josh McCurnin, EC ♣ & Jake Bazis, SC

DISTRICT 36

DJANGO

DORÉ BAKERY/PORT OF DES MOINES

EATERY A

Jordan Foster, SC ♣

EITHER/OR

EL BAIT SHOP

EMBASSY SUITES

EXILE BREWING COMPANY

FAHRENHEIT PIZZA

Mark Greenwood, ECO ♣

FIRE CREEK GRILL

FLEMING'S PRIME STEAKHOUSE & WINE BAR

FLYING MANGO

G MIGS 5TH STREET PUB

GASTRO GRUB & PUB

Cortel Moncrief, EC ♣

GILROY'S

GOLDIE'S ICE CREAM SHOPPE, PRAIRIE CITY
& BACON BOX, IOWA STATE FAIR

Brad Magg, ECO ♣

GOOD BEGINNINGS CAFÉ

GUSTO, ANNA DOLCE, & THE BREAKFAST CLUB

Joe McConnville, Owner/Operator

HARBINGER

Ryan Skinner, EC ♣

HILTON PARK STREET KITCHEN AND GRILL

HOLIDAY INN DOWNTOWN

HOQ RESTAURANT

HY-VEE MARKET GRILLE:

WAUKEE: Jeff Russell, EC ♣

WEST LAKES, WDM: Matt Pearson, EC

IOWA MACHINE SHED

Brian Pomerenk, EC

JOHN & NICK'S STEAK AND PRIME RIB

JOHNNY'S ITALIAN STEAKHOUSE

LUA

Caesar Vargas, SC ♣

MAGEE'S IRISH PUB

MAIN STREET CAFÉ & BAKERY

MICKEY'S IRISH PUB, WAUKEE

Amy & Andy Walsh, GMO

MOTLEY SCHOOL TAVERN

Nic Gonwa, EC

OAK PARK

Ryan Chinlund, SC ♣

PRAIRIE CANARY

PROUDFOOT AND BIRD

James Richards, EC ♣ & Sydney Henricks, SC

PROVISIONS – LOT F

PURVEYOR

RANGE GRILL AND GOLF

RILEY DRIVE ENTERTAINMENT

ROCA

Andrew Havlovic, EC ♣

ROYAL MILE

SCENIC ROUTE BAKERY

Katy Nelson, ECO ♣

SCRATCH CUPCAKERY

SPLASH SEAFOOD BAR & GRILL

ST. KILDA

ST. KILDA CAFE & BAKERY

ST. KILDA SURF & TURF

SWEET'N SAUCY

Shannan Baker, Chef

SURETY HOTEL & MULBERRY STREET TAVERN

Mike Holman, EC ♣

TAVERN 180 STEAKHOUSE

Brandon Rasmussen, EC

THE CAFÉ, AMES

THE CHEESE BAR

Brett McClavy, Chef/Partner ♣ & Adam Blake, SC

THE CHEESECAKE FACTORY

THE GRATEFUL CHEF

Brandy Lueders, ECO

THE OTHER PLACE

THE PEPPERTREE AT THE DEPOT CROSSING, GRINNELL

THE RIVER CENTER

TRAILSIDE TAP

Mike Holman, ECO ♣

TRELLIS CAFÉ

TROSTEL'S GREENBRIAR

Mackenzie Gillaspey, SC

TUMEA & SONS RESTAURANT

URBAN CELLAR

WATERFRONT SEAFOOD MARKET RESTAURANT

Jack Blythe, SC

WHATCHA SMOKIN BBQ & BREW

WHEATSFIELD COOPERATIVE

WINN'S PIZZA & STEAKHOUSE

Z'MARIKS NOODLE CAFÉ



OAK PARK

IS A PROUD SUPPORTER OF DMACC'S IOWA CULINARY INSTITUTE

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