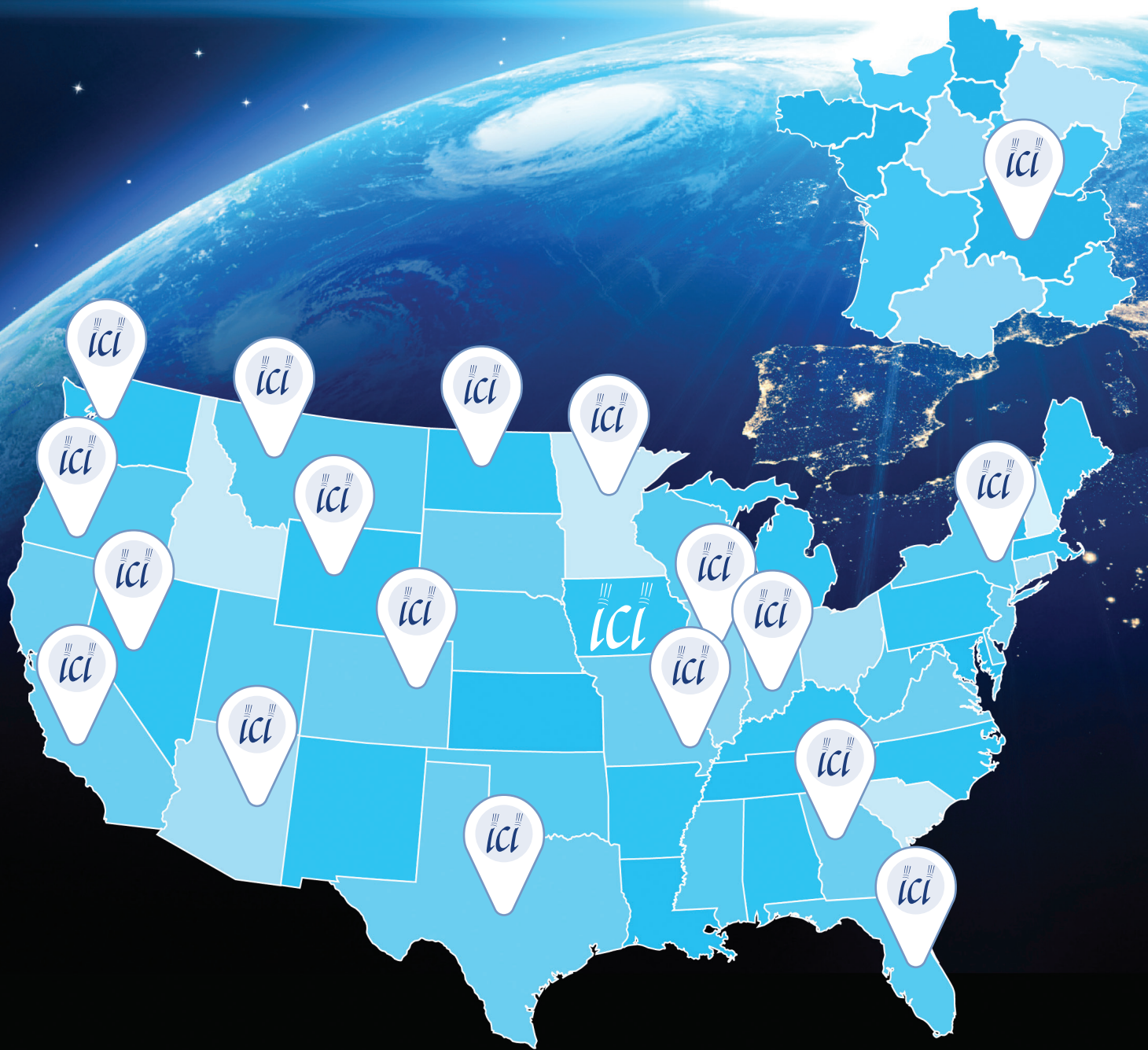


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SPRING 2023

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A MESSAGE FROM ROB DENSON PRESIDENT

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 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.

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. Fourteen 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.

A MESSAGE FROM MD ISLEY VICE PRESIDENT OF ACADEMIC AFFAIRS

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. I look forward to meeting our Gourmet Dinner Patrons and ICI Toque Society members at future dinners and events.



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; General Manager Jeff Strahl at Glen Oaks Golf and Country Club in West Des Moines; 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. Wine Fest Des Moines supports us through their award of 3-\$2000 annual scholarships to deserving culinary students. Finally, our partnership with the Des Moines chapter of *La Confrérie de la Chaîne des Rôtisseurs*, provides a \$2000 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 JIM STICK

DEAN OF LIBERAL ARTS

As DMACC's Dean of Liberal 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 3-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 JOHN ANDRES

DIRECTOR OF THE ICI

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 3 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 38 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 MAURA NELSON COORDINATOR OF THE FRENCH CHEF EXCHANGE

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 2-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 students return, many of them are employed by the better restaurants and private clubs 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 2022, \$96,000 was awarded to the winning students, providing all-expense paid trips to France, including the internships.

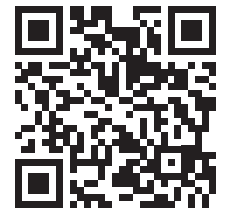
SUPPORT THE FRENCH CHEF EXCHANGE

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 clicking on 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 students 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. Provides an opportunity for all ICI students and faculty to learn French cooking techniques from the masters — French chefs who come annually as guest presenters

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

38TH ANNIVERSARY ICI

FRENCH CHEFS' GOURMET DINNERS

JANUARY 27-28, 2023

Amuse Bouche

ROYAL DE FOIE GRAS, COMPOTE DE POMMES, PARFAIT DE FOIE DE VOLAILLE

foie gras royale, apple compote, chicken liver parfait

Entrée

CANNELLONI DE SAINT JACQUES ET HOMARD

lobster & scallop "cannelloni" with rainbow carrots

Pour la Chaîne des Rôtisseurs

BOURRIDE DE LOTTE, RISOTTO D'ÉPEAUTRE,

AU JUS DE COQUILLAGE

monkfish, spelt risotto, mussels

Plat Principal

TOURTE DE PORC CONFIT, RÉDUCTION DE VIN ROUGE, CHUTNEY DE CHOUX ROUGE,

POMMES DE TERRE CONFITES CURRY-PERSIL

pork pithiviers, red wine jus, red cabbage chutney, curried potatoes with parsley

Fromage

MAYTAG BLEU RAFRAICHI AU SIROP D'ÉRABLE, NOISETTES ET BETTERAVES CHIOGGIA

Maytag blue cheese iced milk, hazelnut crisp, Chioggia beet

Pré-dessert

MOELLEUX DE CHOCOLAT, CARAMEL, QUINOA SOUFFLÉ, SAUCE CHOCOLAT AU WHISKEY DE L'IOWA

whipped milk chocolate ganache, puffed quinoa crisp, chocolate Templeton Rye whiskey sauce

Dessert

POIRE FARCIE D'UNE CRÈME BRÛLÉE, NOUGATINE ET POP CORN

crème brûlée in a pear, popcorn nougatine, popcorn ice cream

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





FRENCH CHEF VISIT 2023

L'Association des Cuisiniers de la Loire



Guest Chefs of L'Association des Cuisiniers de la Loire:

JÉRÔME BARON-PELOSSIER, RESTAURANT LA GRIGNOTIÈRE,
FABIEN GAUTHIER, L'ATELIER RONGEFER



THIS JANUARY, **Chef Jérôme Baron Pelossier**, who has been to the ICI 14 times since his first visit in 2002, along with **Chef Fabien Gauthier**, brought their culinary knowledge and technical expertise to our classrooms. All of our first and second-year students had the opportunity to attend coking 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.



AS A SPECIAL TREAT, the French chefs and wives accompanied a group of ICI students, faculty, and donors to San Antonio, where they visited the Alamo by day and dined on exceptional gourmet Mexican and regional Texan cuisine in the evenings. The French especially enjoyed their jazz brunch—an American treat!



IN ADDITION, their wives, **Sandrine Baron-Pelossier** and **Carine Gauthier**, both trained chefs, held a cooking class and luncheon for a small group of our top ICI Chef's Toque Society members. *Le repas de filles* (the girls' meal), was a huge hit.

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

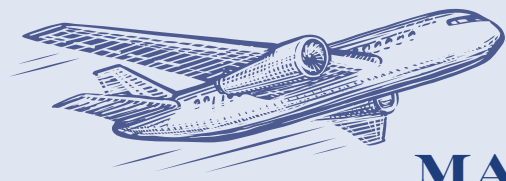
The *Médaille de Montbrison* is given as a special gift from the city of Montbrison, home to several of our French chefs. Like a key to the city, it is reserved for honored visitors. In May 2022, MD Isley and Maura Nelson received this prestigious medal, which Rob Denson had already received in 2010.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





BON VOYAGE!

MARGE ANDERSON 2023

FRENCH CULINARY SCHOLARS

DAETON ABILDTRUP



STEPHEN PRICE



DAVID BERGREN



EMILY RICE



SOFIA HAVERMANN



MIKO ROSADO



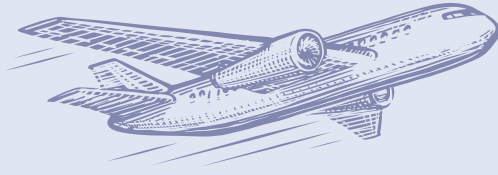
NATALIE MARTIN



CAMERON SOKOL



MAY 2022



FRANCE TRAVELS



*Chef Louis Legrand Passard
at Bois-Giroult*

*Marie Antoinette's wedding
china at Versailles*



White Chocolate dessert at Troisgros



AUGUST 2022

FRANCE & BENELUX



ICI CHEF'S TOQUE SOCIETY

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 & 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 below 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 below 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 below 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**

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.

TITANIUM MEMBERS

\$25,000+ CONTRIBUTION

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 \$800 (each dinner ticket has a \$40 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.



DENNIS & SUSAN ALBAUGH



CAROLINE & BOB BAUR

DIAMOND MEMBERS

\$10,000 - \$24,999 CONTRIBUTION



BOB & ANNETTE ANDRES



JOYCE & RICK CHAPMAN



KEN & DOROTHY KIRKLAND



DIANE & KEITH KRELL



JOE & JANET PUGEL

Thank you
to our supporters who contribute to
the ICI French Chef Exchange.



NORA & DAVE EVERETT



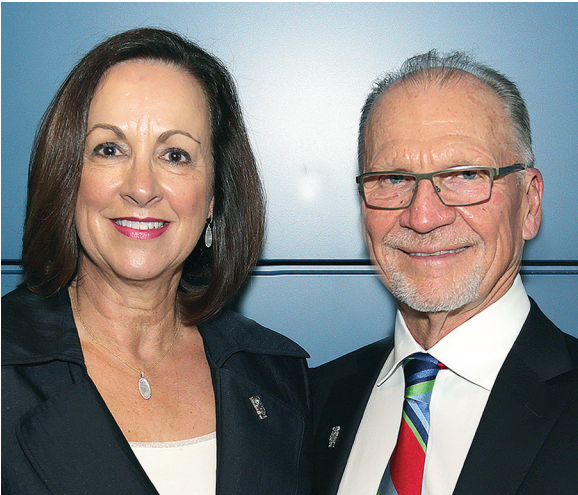
JIM & ALLISON FLEMING



NANCY & BOB LANDESS



RITA & ERNEST PEREA



JANE & BOB STURGEON

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

PLATINUM MEMBERS

\$5,000 - \$9,999 CONTRIBUTION



PAT & ROB DENSON



DAN & AMY DIVINE



**PAM & BOB
DOUGLAS**



PORTER HAMILTON



**BRAD & GAYLENE
HAMMER**



**MARK HOLUB &
WES HUNSBERGER**



**MAURA NELSON &
JIM STICK**



**CHARLIE & MELINDA
RUPERTO**



**SUKU & MARY
RADIA**



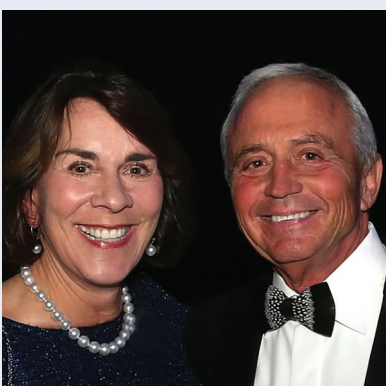
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LAURIE WOLF**



**J. STEWART
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**MICHELLE & DR. GREG
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**PAUL & KAREN
WALTZ**

**GOLD
MEMBERS**
\$2,500 - \$4,999 CONTRIBUTION



**NANCY & LOWELL
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\$1,000 – \$2,499 CONTRIBUTION

Natalie Bachman

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**Patricia Barry &
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Mary Ann Burris

**Cathy & Michael
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Becky Dentel

Barb & Larry Ebbers

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Patty & Dan Skokan

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Susan & Cal Swan

Katie Van Dyke

**Vickie Williams &
Lee Abramsohn**

Connie Wimer

Eleanor & Bob Zeff





BRONZE MEMBERS

\$500 – \$999 CONTRIBUTION

Betty & Tom Barton

Becky & Kurt Gibson

Janice Lintz

Pat & Gary Wallace

Kristin Belkin

Mary & Randy Gordon

Gina & Steve Rooney

Andrea Westmeyer &
Tim Downing

Kristi & Matt
Christensen

Christine & John
Halbrook

Daniel Stevenson

Brenda & Johann
Windmuller

Kim Didier

Roberta Kahn &
David Ely

Cathy & Kenneth
Talcott

Ava & Bernard
Feldman

Dianne & John Liepa

Karen & Layne Taylor

ICI Presents

FLEUR DE LYS GALA

THE FLEUR DE LYS GALA AND AUCTION WILL
BE HELD AT THE ICI
SATURDAY, APRIL 1, 2023 AT 5:30 PM.





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:

Avis & Anjy Allen

John Andres

Karla Boetel

Mary Ann* Burris

Joyce & Rick Chapman

Tara Connolly

Pat & Rob Denson

Susan* & Jim Dow

Allison* & Jim* Fleming

E.J. Giovannetti

Cathy* & Jeff Gullion

**Michelle & Dr. Greg
Haessler**

Porter Hamilton

Breck Hunt

Kristin Johnson

Dorothy & Ken Kirkland

Diane & Keith Krell

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Pam Lund

Kim & Tony Magalski

Lyla* & Tom* Maynard

Mary Moermond

Carin Murphy

**Maura* Nelson &
Jim Stick**

Sara Sersland

Beth Seuferer

Nancy* Shafer

Jane & Bob Sturgeon

Dr. Christi & Rob Taylor

Denise Vernon

**Laurie Wolf &
Jeff Freude**

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

SPECIAL THANKS TO

Cathy Gullion*

*Chair of the Friends of the French Chefs
& the Fleur De Lys Gala*



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

2022 SCHOLARSHIP WINNERS



Sofia Havermann

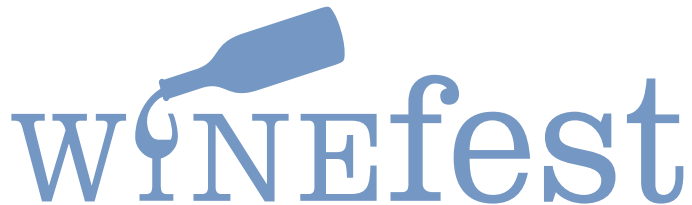
MAURA G. NELSON SCHOLARSHIP

2022 Scholarship Winner

Congratulations to Sofia Havermann, winner of the Maura G. Nelson Scholarship.



Ralph Chavez



SAVE THE DATE – SUMMER 2023

Winefest is proud to support three ICI students with a

\$2,000 Winefest Scholarship

2022 Recipients pictured from top to down:

Ralph Chavez, Lillian Cleaver, Veronica Delgadillo



Lillian Cleaver



Veronica Delgadillo

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



SPONSORED BY



CONFRÉRIÉ DE LA CHAÎNE DES RÔTISSEURS

JEUNES CHEFS COMPETITION WINNER



Congratulations to **David Mysz**, who will graduate in 2023 from the Iowa Culinary Institute. David was declared the winner of the local Des Moines Jeunes Chefs Competition in February and will compete against young chefs from Illinois, Missouri, Michigan and Indiana in St. Louis, Missouri at the Midwest Regional Competition for the Chaîne in March. Good luck, David!

David Mysz

CHAÎNE SCHOLAR SCHOLARSHIP

CONGRATULATIONS TO BAILEE SHIPLEY, 2022 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.



Bailee Shipley



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.



A LOOK INTO THE CULINARY PROGRAM

Year 1

- ▶ Sanitation & Safety
- ▶ Food Prep & Lab
- ▶ Intro to Hospitality
- ▶ Bistro, Fine Dining & Table Service
- ▶ Nutrition
- ▶ Work Experience
- ▶ Math
- ▶ English
- ▶ Speech
- ▶ Human Relations
- ▶ The College Experience

Summer

- ▶ Garde Manger
- ▶ Baking
- ▶ Advanced Food Preparation & Lab
- ▶ Menu Planning

Year 2

- ▶ Purchasing
- ▶ Advanced Baking
- ▶ Dining & Beverage Management
- ▶ International Cuisine Lecture & Lab
- ▶ Culinary Skills Development
- ▶ International Cuisine II Lab
- ▶ Advanced Culinary Cuisine

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

SPRING 2023 GOURMET DINNER STUDENTS

Daeton Abildtrup	Veronica Campbell	Jaida Dix	Tyler Krahn	David Mysz	Billy Shafer
David Bergren	Alex Carlson	Carter Foltz	Ashlynn Kramer	Gabe Napier	Bailee Shipley
Carter Scott Bixby	Ralph Chavez	Sophie Gauthier	James Lum-Warner	Emily Rice	Cameron Sokol
Colton Brophy	Lillian Cleaver	Sofia Havermann	Natalie Martin	Ashley Rivera	Karen Victor
Nathaniel Brown	Veronica Marlen Delgadillo	Kendra Jensen	Anna McGhee	Miko Rosado	

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 which recognizes major contributors inside the atrium.



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 3 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 3 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**

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.

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.

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



Lori Dowie, a graduate of his own program. Chef Dowie was from a well-known Des Moines

BISTRO

AT THE ICI



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.

Cost is \$12 per person. Each menu item will include a starter, entrée, dessert, and beverage.

We offer classic bistro fare from around the globe, curated and executed by our students and staff.

The Bistro is open Tuesday through Friday, from 11:15 am to 1:00 PM, through April 21.

Visit the Bistro website to view weekly menus:



ICI SPECIAL EVENTS

Each dinner series event will feature an innovative five-course meal paired perfectly with five hand-selected wines. Dinners will begin at 6 PM and take place inside the Atrium at the Iowa Culinary Institute.

HOW TO ATTEND: The cost for each dinner is **\$120 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 and registration, please visit:



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

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 was born and raised in Seoul, South Korea. Chef Kim joined the ICI team as an adjunct instructor in 2021 and then as a full-time instructor in 2021. 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*. To read more about Chef Kim, visit page 35 to read his biography.

FULL-TIME CHEF PROFESSORS



CHEF JOHN ANDRES

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 & 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 AUSTIN BAILEY

Chef Austin Bailey is a graduate of the Des Moines Area Community College Culinary Arts Program. He worked at The Cheese Shop of Des Moines as a Sous Chef and was the Executive Chef at Wesley Acres retirement community. Chef Bailey has been with the ICI since January 2019 and teaches at the Ankeny campus. He is a sitting board member for Slow Food Des Moines Chapter.



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 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 5 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 3 ½ years, he was a Research and Development Chef for Mom's Meals in Ankeny.



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 KARLA BOETEL, CEC, CCE

Chef Karla Boetel is a graduate of the Des Moines Area Community College Culinary Arts Program and the Culinary Institute of America. Chef Boetel worked at the Wine Experience and Iowa State University. She taught in our high school program at the Hunziker Center in Ames and has been at the ICI since 2006. She is now one of the Gourmet Dinner chefs. Chef Boetel is also a Dame of *La Confrérie de la Chaîne des Rôtisseurs* and a Dame d'Escoffier.



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 LOGAN LUMLEY

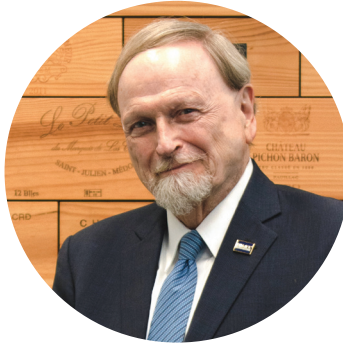
Chef Logan Lumley is a graduate of the Des Moines Area Community College Culinary Arts Program. He has worked in kitchens in Iowa, Minnesota, and France. Chef Lumley was the Executive Retail Chef at Hy-Vee in Ankeny while also being a Sous Chef/Adjunct Instructor at the ICI. In 2019 Chef Lumley became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

ADMINISTRATORS ADJUNCT FACULTY & STAFF



JOHN ANDRES

DIRECTOR OF THE IOWA
CULINARY INSTITUTE



JIM STICK

DEAN OF LIBERAL ARTS



BECKY ANDERSON

SOUS CHEF



ANNIE COOK

ADJUNCT PROFESSOR



NICOLE IRWIN

SOUS CHEF



TAI JOHNSON-SPRATT

ADJUNCT PROFESSOR



DAVID PEREZ

SOUS CHEF



CHRIS PRINE

ADJUNCT PROFESSOR



REX SCHULZE

ADJUNCT PROFESSOR



DANA ANDERSON
LAB COORDINATOR &
ADJUNCT PROFESSOR



JEREMY AUSTIN
ACADEMIC ADVISOR



STACY BRENTON
ADJUNCT PROFESSOR



REBEKAH KOHL
SOUS CHEF



KRISTI MILLER
ADMINISTRATIVE
ASSISTANT



MAURA NELSON
COORDINATOR, ICI FRENCH
CHEF EXCHANGE



SANDRA TAYLOR
ADJUNCT PROFESSOR



KATIE VAN DYKE
ADJUNCT PROFESSOR



JENNA WELLIK
BOOKKEEPER

JOIN THE ICI GOURMET DINNER LIST



FRENCH CHEF DINNERS

Jan 27 & Jan 28

The ICI is delighted to welcome back our two guest chefs and dear friends, Jérôme Baron-Pelossier and Fabien Gauthier, from *L'Association des Cuisiniers de la Loire*, from the region of Des Moines' Sister City, St-Etienne, France. We are also excited to host their wives, Sandrine and Carine.

The dinners are priced at \$150 per person, and \$60 of each ticket is a tax-deductible gift to the DMACC Foundation in support of our annual French Chef Exchange Program. Come celebrate with our French guest chefs as they prepare a special menu, along with the ICI culinary team of students and chefs.

PIEDMONT

Feb 16, Feb 23, & Mar 2

Experience the cuisine of this central Italian region, paired with wines from the Italian vineyards of Des Moines' Krause family.

AMERICAN BOUNTY

Mar 23 & Apr 6

Explore the many regional cuisines offered here in the United States, from the South to the Pacific Northwest!

All dinners will be in the Lakeview Dining Room of the ICI, located in Building 7 on the DMACC Ankeny campus.

The cost for each dinner is \$120 per person (\$40 per person is tax-deductible and will be credited towards membership in the ICI Chef's Toque Society), unless otherwise noted in the dinner descriptions above.

Champagne or sparkling wine reception will begin in the ICI Atrium at 6:00 PM, and dinner will be served at 6:30 PM. Please do not arrive earlier than 5:45, as students need time for set up.

FLEUR DE LYS GALA

Apr 1

Join us on the "Streets of Paris" as we celebrate the arrival of spring and our 38th 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 graduates to travel to France every May and do culinary internships with our French chefs in the St-Etienne region.

We will be unable to honor dietary restrictions at the Gala since it is a buffet rather than a plated dinner. This dinner will be \$150 per person (with a tax-deductible portion of \$100 per person).

THAI

Apr 13 & Apr 20

Discover the flavors of Thailand, the country DMACC will celebrate this year as part of our International Year event.

YOU MAY RECEIVE OUR Gourmet Dinner Series letter by sending your full name and email address to ici@dmacc.edu.

You will also receive emails about other food and wine events at the ICI, including announcements about food and wine classes and special meals available to the public.

Central Iowa

AIRazi Academy — Elizabeth Newbrough, KM

Aramark, Grand View University — Amanda Middlestat, FSD

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 Drennan ♣

Nicole Irwin ♣

Annie Probst ♣

Edgewater Retirement Community — Terry Boston, FSD

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

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 Pflieger, SC

Ingham Okoboji Lutheran Bible Camp — Chad Borchers, EC

Iowa Events Center — Kiernan Lyall, SC

Iowa Masonic Retirement Homes

Iowa State Fairgrounds

ISU Dining — Jessica King, Catering 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

Mittera

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

Sodexo, MorningStar Senior Living — Mark Karnatz, EC

Tangerine Food Catering

Target

The Funny Onion Food Truck, Ames — Brad Cloyd, ECO

The Harvester Club

The Traveling Pig Food Truck — Brian Gorman, ECO

Tournament Club of Iowa — Nichole Mitchell, EC ♣

Trinity Center at Luther Park

Wellmark

Wells Fargo Arena

Whole Foods

Workiva — Kevin Terrell, EC ♣

Michael Leonard, SC ♣

Central Iowa Private clubs

Des Moines Golf & Country Club

Embassy Club West — Randall Brown, EC

Glen Oaks Golf & Country Club — Jeff Strahl, GM ♣
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

WHERE ICI STUDENTS & GRADUATES ARE EMPLOYED

Areas Outside Central Iowa

Cedar Rapids, Iowa: Rustic Hearth Bakery

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 Frosh ☞

Denver, Colorado: Brewed Food —

Jensen Cummings, Founder and Chef

Houston, Texas: Fleming's Prime Steakhouse & Wine Bar —

Matt Drennan, Regional Executive Chef ☞

Mt. Pleasant, Iowa: Walt's Taproom — Shannan Baker, EC

North Dakota State College of Science —

Benjamin Whitmore, Chef Instructor

Ouches, France: Troisgros — Alex Rosch, (INTERN JAN–MAR) ☞

Sea Chefs, Cruise Ships — Jan Rene Brack, 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

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

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 ☞

El Bait Shop

Embassy Suites

Exile Brewing Company

Fahrenheit Pizza — Mark Greenwood, ECO ☞

Fire Creek Grill

Fleming's Prime Steakhouse & Wine Bar — Tyler Barsetti, EC

Flying Mango

G Migs 5th Street Pub

Gastro Pub & Grub — 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 ☞

Hiland Bakery

Hilton Park Street Kitchen and Grill

Holiday Inn Downtown

HoQ Restaurant

Hy-Vee Market Grille:

Waukee — Jeff Russell, EC ☞

West Lakes, West Des Moines — Matt Pearson, EC

Iowa Machine Shed — Brian Pomerenk, EC

John & Nick's Steak and Prime Rib

Johnny's Italian Steakhouse — Mikie Williams, sc

Lua — Caesar Vargas, sc ☞

Magee's Irish Pub

Main Street Café & Bakery

Mickey's Irish Pub, Waukee — Amy & Andy Walsh, GMO

WHERE ICI STUDENTS & GRADUATES ARE EMPLOYED

Restaurants

Motley School Tavern — Nic Gonwa, EC

Mulberry Street Tavern

Prairie Canary

Proudfoot and Bird — James Richards, EC

Sydney Henricks, SC

Provisions – Lot F — Jake Wegmann, SC

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, and St. Kilda Surf & Turf

Sweet'n Saucy — Shannan Baker, Chef

Tavern 180 Steakhouse — Brandon Rasmussen, EC

The Blues Café Brick Street Grille Johnson Style, Albia —

Anthony Johnson, ECO

The Café in 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

Urban Cellar

Waterfront Seafood Market Restaurant — Jack Blythe, SC

Whatcha Smokin BBQ & Brew

Wheatsfield Cooperative

Winn's Pizza & Steakhouse

Z'Mariks Noodle Café



Dana Anderson, AP

Annie Cook, AP

Chris Prine, AP

Nicole Irwin, SC

Rebekah Kohl, SC

Katie Van Dyke, AP

KEY

AFB Assistant F&B Manager

EC Executive Chef

ECO Executive Chef Owner

ESC Executive Sous Chef

GM General Manager

KM Kitchen Manager

SC Sous Chef

AP Adjunct Professor

☛ Participant in the French Chef Exchange

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