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EXPERIENCE



*fall* 2023

From DMACC Classrooms to Iowa Restaurants





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DMACC's ICI French Chef Exchange**

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# ICI JOIN THE GOURMET DINNER LIST

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](mailto: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 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 below.

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, as students need time for set up.

## FALL 2023 GOURMET DINNER SERIES

### Fleming's Dinner at the ICI—Sept. 14

Join us for our annual Kick-Off for the Fall Gourmet Dinner Series with Fleming's Prime Steakhouse & Wine Bar at the ICI. Executive Chef Owner/Partner Tyler Barsetti, an ICI graduate, is the 4th ICI graduate to take over at the helm of Fleming's kitchen, and he will be leading our students in preparing a special meal for you. This dinner will be \$100 per person; *100% of the ticket cost will be considered as credit for the ICI Toque Society, although no tax-deductible credit will be given.*

### New Zealand—Sept. 28, Oct. 5, Oct. 12

Discover the ingredients of both land and sea from this island nation.



### Catalan—Oct. 19, Nov. 2

Imagine an evening in Barcelona, enjoying the cuisine of one of Spain's best regional fares!

### Catalan/Ambassador Quinn Lecture—Nov. 9

Three years ago, as a way to honor Ambassador Ken Quinn, former President of the World Food Prize Foundation, and his wife, Le Son, we hosted our first guest lecture from Ambassador Quinn. This year, we are excited to invite you to our fourth annual lecture and dinner, with a Q&A to follow our Catalan gourmet meal.

### Argentine—Nov. 1, Dec. 7

Explore the cuisine of a country influenced by its European immigrant population.



**PRESIDENT**  
**ROB DENSON**

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.

**A**s 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



## VICE PRESIDENT OF ACADEMIC AFFAIRS MD ISLEY

**H**aving 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 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.



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

**A**s 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 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.

## DIRECTOR OF THE ICI

# JOHN ANDRES

**W**elcome 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, Executive

Chef at Zafiro Palace Andratx in Mallorca, Spain. 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.





**COORDINATOR OF  
THE FRENCH EXCHANGE**  
**MAURA NELSON**

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 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. ♣

**I**n 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



# 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 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](https://icigiving.dmacc.edu)



38<sup>TH</sup> ANNIVERSARY  
**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*





# ICI FRENCH CHEF VISIT 2023 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](http://www.cuisiniersdelaloire.org)



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 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.

*Guest Chefs of l'Association des Cuisiniers de la Loire:*

*Jérôme Baron-Pelossier, Restaurant La Grignotière, Fabien Gauthier, L'Atelier Rongefer*



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.

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!

# A TRIO OF Medal Winners

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## 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.



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## 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.



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## 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.





MARGE ANDERSON  
**2023 French Culinary  
Scholars**



Daeton Abildtrup



David Bergren

*Welcome*  
**Home!**



Sofia Havermann



Natalie Martin



Stephen Price



Emily Rice



Miko Rosado



Cameron Sokol





# MAY 2023 France & Spain









# 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 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 \$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.

*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

## TOQUE MEMBERS

\$25,000 + CONTRIBUTION



**Dennis & Susan Albaugh**



**Caroline & Bob Baur**

# Diamond

## TOQUE MEMBERS

\$10,000 – \$24,999 CONTRIBUTION



**Bob & Annette Andres**



**Joyce & Rick Chapman**



**Nora & Dave Everett**



**Jim & Allison Fleming**





**Ken & Dorothy Kirkland**



**Diane & Keith Krell**



**Nancy & Bob Landess**



**Rita & Ernest Perea**



**Joe & Janet Pugel**



**Jane & Bob Sturgeon**



# Platinum

## TOQUE MEMBERS

\$5,000 – \$9,999 CONTRIBUTION



**Pat & Rob Denson**



**Dan & Amy Divine**



**Pam & Bob Douglas**



**Jeff Freude & Laurie Wolf**



**J. Stewart Fuller**



**Michelle & Dr. Greg Haessler**



**Porter Hamilton**



**Brad & Gaylene Hammer**



**Mark Holub & Wes Hunsberger**





**Cathy & Steve Lacy**



**Cyril & John Mandelbaum**



**Lyla & Tom Maynard**



**Maura Nelson & Jim Stick**



**Suku & Mary Radia**



**Charlie & Melinda Ruperto**



**Nancy Shafer**



**Paula & Ned Skinner**



**Steve Van Oort**



**Chris & Denise Vernon**



**Paul & Karen Waltz**

*Thank You*

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



# Gold

## TOQUE MEMBERS

\$2,500 – \$5,000 CONTRIBUTION



**Nancy & Lowell  
Anderson**



**John & Jennifer  
Andres**



**Karla Boetel**



**Don Brazelton &  
Sandra Taylor**



**Rory Brown &  
Andrew  
Haning-Brown**



**Denise & Keith  
Erhard**



**Steve & Sue  
Gibbons**



**Jeff & Cathy  
Gullion**





**Steve & Libby  
Jacobs**



**Kristin & Eric  
Johnson**



**Kim & Tony  
Magalski**



**Denise Mernka &  
Alan Hutchison**



**David & Mary  
Moermond**



**Pam & Paul  
Netzel**



**Jenise & Travis  
Rychnovsky**



**Mike  
Simonson**



**Shirley & Rick  
Taylor**



**Kevin & Sharon  
VanderSchel**



**Heather & Will  
Weber**

# **Silver**

## TOQUE MEMBERS

**\$1,000 – \$2,499 CONTRIBUTION**

**Natalie Bachman**  
**Sarah & Austin Bailey**  
**Patricia Barry & Bryan Hall**  
**Linda & Brad Bartlett**  
**Teri & Paul Bognanno**  
**Ronald Braaksma**  
**Mary Ann Burris**  
**Cathy & Michael Crowley**  
**Becky Dentel**  
**Barb & Larry Ebbers**  
**Julie & Jamie Fitzgerald**  
**Karen & Bill Fitzgerald**  
**Traci & Bryan Flanigan**  
**Sarah Garst**  
**Barb Hirsch-Giller & Harvey Gilley**  
**Diane & Rick Hickman**  
**Douglas Kaye & Agnieszka Pieta**  
**Valerie & Ned Looney**

**Pam & Bruce Lund**  
**Linda & Ken McCullum**  
**Carin & Jeff Murphy**  
**Elizabeth & Sheldon Ohringer**  
**Becky Parrish & Jeffrey Obrecht**  
**Jean Paul**  
**Kim & Bill Purdy**  
**Kelly Reed & Bruce Reese**  
**Nicky & John Schissel**  
**Sara Sersland & E.J. Giovannetti**  
**Patty & Dan Skokan**  
**Kim Spitzig**  
**Susan & Cal Swan**  
**Katie Van Dyke**  
**Vickie Williams & Lee Abramsohn**  
**Connie Wimer**  
**Eleanor & Bob Zeff**



# Bronze

## TOQUE MEMBERS

**\$500 – \$999 CONTRIBUTION**

Betty & Tom Barton  
Kirstin Belken  
Kristi & Matt Christensen  
Kim Didier  
Ava & Bernard Feldman  
Becky & Kurt Gibson  
Mary & Randy Gordon  
Christine & John Halbrook  
Roberta Kahn & David Ely

Dianne & John Liepa  
Janice Lintz  
Gina & Steve Rooney  
Daniel Stevenson  
Cathy & Kenneth Talcott  
Karen & Layne Taylor  
Pat & Gary Wallace  
Andrea Westmeyer & Tim Downing  
Brenda & Johann Windmuller

**For information on how to become an ICI Chef's Toque Society member,  
please contact Maura Nelson at [mgnelson@dmacc.edu](mailto:mgnelson@dmacc.edu)**







# Fleur de Lys

GALA 2023







# SAVE THE DATE!

The Fleur de Lys Gala and auction will be held at the ICI on **April 6, 2024**. Reservation information will be available in December 2023.



# 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  
Karla Boetel  
Mary Ann\* Burris  
Joyce & Rick Chapman  
Tara Connolly  
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

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

*Special thanks*  
to Cathy Gullion\*  
*Chair of the Friends of the French  
Chefs & the Fleur de Lys Gala*



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





# MAURA G. NELSON **Scholarship**

Congratulations to Sarah Williams, winner of the 2023 Maura G. Nelson Scholarship.



# WINEfest

## Save the Date for Winefest Summer 2024

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



**Katie Dawson**



**Brandon Lane**



**Olivia Parker**

Stay up-to-date on all things Winefest and our year-round events by visiting our website, [winefestdesmoines.com](http://winefestdesmoines.com)

SPONSORED BY **KEMIN** **W West Bank**

# Confrérie de la Chaîne des Rôtisseurs



## JEUNES CHEFS COMPETITION WINNER **David Mysz**

**CONGRATULATIONS TO DAVID MYSZ**, who graduated in 2023 from the Iowa Culinary Institute. David was declared the winner of the local Des Moines Jeunes Chefs Competition in February and competed against young chefs from Illinois, Missouri, Michigan and Indiana in St. Louis, Missouri at the Midwest Regional Competition for the Chaîne in March.

## 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.



*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. If you would like more information, please contact our Bailli (President) Dean Luttrell at [chainedsm@gmail.com](mailto:chainedsm@gmail.com).*



# 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](mailto:jcaustin@dmacc.edu)**

# FALL 2023

# Gourmet Dinner Students

Nova Bales  
Taylor Balsley  
Lori Beeman  
Dyllyn Bolkema  
Alex Briggs  
Emily Brouwer  
Dante Brown  
Katie Dawson  
Ashton DeWitt  
Elliott Fisher  
Delilah Fowler  
Evan Freeman  
Emily Greenfield  
McKenzie Hendrickson  
Spencer Herrstrom  
Landon Hinman  
Hunter Huffaker  
Jayden Ingraham  
Leila Irakoze  
William Kerns  
Jane Kraayenbrink  
Brandon Lane

Alexander Laudner  
Piper Laveaux  
Kayla Le  
Amelia Leff  
Jax Long  
Luke Lowery  
Olivia McGill  
Deanna McHargue  
Ben Nielsen  
Sawyer Palek  
Olivia Parker  
Alex Pennington  
Mike Satterwhite  
Alex Sieck  
Colton Silknitter  
Devyn Smith  
Caelen Thorn  
Samara Tumea  
Sher Wah  
Trent Warren  
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 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 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.





# BISTRO AT THE ICI

**Reservations are required.**

Please email [icibistro@dmacc.edu](mailto: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 \$15 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 Wednesday through Friday, from 11:15 A.M. to 1:00 P.M., through December 8.

Visit the Bistro website to view weekly menus:





# ICI Special Events



## 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.



## 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.

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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](mailto: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

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 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 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.



## 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.





### **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 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 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.



# Administrators, Adjunct Faculty & Staff



**John Andres**

DIRECTOR OF THE  
IOWA CULINARY INSTITUTE



**Jim Stick**

EXECUTIVE ACADEMIC DEAN  
OF DESIGN, MEDIA & THE ARTS



**Becky Anderson**

SOUS CHEF



**ICI GRADUATE**

**Randall Brown**

ADJUNCT PROFESSOR



**ICI GRADUATE**

**Annie Cook**

ADJUNCT PROFESSOR



**ICI GRADUATE**

**Nicole Irwin**

SOUS CHEF



**David Perez**

SOUS CHEF & ADJUNCT PROFESSOR



**ICI GRADUATE**

**Chris Prine**

ADJUNCT PROFESSOR



**Rex Schulze**

ADJUNCT PROFESSOR





**ICI GRADUATE**

**Dana Anderson**

LAB COORDINATOR &  
ADJUNCT PROFESSOR



**Jeremy Austin**

ACADEMIC ADVISOR



**ICI GRADUATE**

**Stacy Brenton**

ADJUNCT PROFESSOR



**Tai Johnson-Spratt**

ADJUNCT PROFESSOR



**Kristi Miller**

ADMINISTRATIVE ASSISTANT



**Maura Nelson**

COORDINATOR,  
ICI FRENCH CHEF EXCHANGE &  
FULL-TIME FRENCH PROFESSOR



**ICI GRADUATE**

**Sandra Taylor**

ADJUNCT PROFESSOR



**Jenna Wellik**

BOOKKEEPER

EXPERIENCE  
**Fall 2023**

GRAPHIC DESIGN STUDENT

**Tyia Storm Hahn**

GRAPHIC DESIGN PROFESSORS

**Heather Sumners-Purdy, Program Chair**

**Michael Blair**

**Allison Vial**

EDITOR

**Maura Nelson**

PHOTOGRAPHY

**David Purdy**

COVER: CHARCUTERIE BOARD

**Chef Austin Bailey**



# Where ICI Students & Graduates are Employed

## KEY

AFB	Assistant F&B Manager	ECO	Executive Chef Owner	KM	Kitchen Manager
AP	Adjunct Professor	ES	Executive Sous Chef	SC	Sous Chef
EC	Executive Chef	GM	General Manager	♣	Participant in the French Chef Exchange

## 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 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**

**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** — 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 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  
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

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## AREAS OUTSIDE CENTRAL IOWA

AUSTIN, TEXAS: L'OCA D'ORO — Lewis Peel ♣

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 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

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

STEVENS, WASHINGTON: SKAMANIA LODGE — Zac Janssen, ESC ♣

WINDSOR, COLORADO: PELICAN LAKES RESORT & GOLF —  
Chris Douglas, ESC ♣

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## 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



# RESTAURANTS

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 ♣

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

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

MULBERRY STREET TAVERN

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, 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, 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

## KEY

AFB	Assistant F&B Manager	ECO	Executive Chef Owner	KM	Kitchen Manager
AP	Adjunct Professor	ES	Executive Sous Chef	SC	Sous Chef
EC	Executive Chef	GM	General Manager	♣	Participant in the French Chef Exchange



# Taste the Fleming's Difference

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