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IOWA CULINARY INSTITUTE®

EXPERIENCE SPRING 2020

FROM DMACC CLASSROOMS TO IOWA RESTAURANTS



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JOIN THE **ICI** GOURMET DINNER LIST

You may receive our Gourmet Dinner Series letter by completing the information listed on our website—<https://www.dmacc.edu/ici/Pages/gourmetdinners.aspx>.

You will also receive emails about other food and wine events at the ICI, including announcements from DMACC's Continuing Education Program about food and wine classes and special meals available to the public.

MARCH

- 5 **ISRAELI**
Explore the cuisine of this Mediterranean country with its diverse ethnicities.
- 26 **ATLANTIC COASTAL**
Enjoy regional foods along America's Eastern Seaboard, from New England to Florida.

APRIL

- 4 **SPECIAL EVENT FLEUR DE LYS GALA @ 5:30 PM**
Join us on the "Streets of Paris" as we celebrate the arrival of spring and our 35th Anniversary of the French Chef Exchange. The proceeds of this French gourmet buffet dinner (with paired wines) and auction go to support our exchange, which provides scholarships for our top eight graduates to travel to France every May and do culinary internships with our French chefs in the St-Etienne region. 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).
- 9 **INTERNATIONAL YEAR: KOSOVO**
A gourmet celebration of Europe's newest nation
- 23 **ATLANTIC COASTAL**
Enjoy regional foods along America's Eastern Seaboard, from New England to Florida.

MESSAGE FROM THE PRESIDENT



PRESIDENT
ROB DENSON

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 and 30th anniversaries in France. We had a wonderful time celebrating the 35th anniversary with 36 French chefs and spouses here in Iowa this past January, and we are looking forward to the anniversary events in France this coming May.

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. In the past several years, 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. Ten 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.

MESSAGE FROM THE VICE PRESIDENT

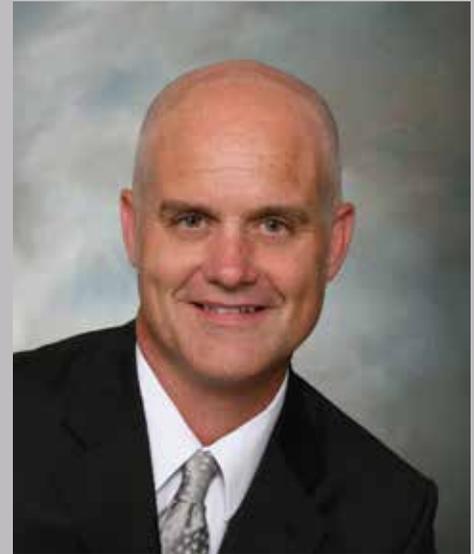
Having served as the Dean of Business and Information Technology, and now Vice President of Academic Affairs, I know the importance of offering our students a quality education. I have attended Gourmet Dinners over the years, and I realize how much this program means to the Central Iowa community. I look forward to meeting our Gourmet Dinner Patrons and ICI Toque Society members at future dinners and events this fall.

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 Owner Matt Drennan of Fleming's Prime Steakhouse & Wine Bar in West 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 and The Tea Room 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 four 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 three Executive Chef Owner/Partners have been ICI graduates who 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. Our newest partners, Berkwood Farms and Market House Meats/The Fish Guys, are donating \$10,000 in-kind, allowing us to have money available for our student scholarships. 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, whether it be a contribution to the Marge Anderson French Culinary Scholarships, which directly benefit students, or to the ICI Chef's Toque Society to support the costs of bringing chefs to DMACC. 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.



VICE PRESIDENT OF
ACADEMIC AFFAIRS

MD ISLEY

MESSAGE FROM THE DEAN



DEAN OF
LIBERAL ARTS
JIM STICK

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. This past May our students cooked with Chef Llorca at his two-star Michelin restaurant for the second year in a row.

In May 2017, the ICI students and guests had a private lunch at Chef Paul Bocuse's 3-star Michelin restaurant outside of Lyon. Once again, our students were invited to join the executive chefs in their kitchen, where the legendary Chef Bocuse once worked.

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.

MESSAGE FROM THE DIRECTOR

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 2020 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 150 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 the Merchandise Mart in Chicago; Lisa Krest Jacobsen at OAK Bistro and Wine Bar in West Palm Beach, Florida; Chris Douglas, Sous Chef at the Parmigan Country Club in Fort Collins 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 35 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.



DIRECTOR OF THE ICI

JOHN ANDRES

MESSAGE FROM THE COORDINATOR



COORDINATOR OF THE
FRENCH CHEF EXCHANGE
MAURA NELSON

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

It has been my great pleasure, as DMACC's French Professor and Coordinator of the French Chef Exchange, to be able to plan and lead our annual trip to France. I try to give our students special opportunities, such as cooking with Chef Alain Llorca at his 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 2019, \$80,000 was awarded to the winning students, providing all-expense paid trips to France, including the internships.



SUPPORT THE FRENCH CHEF EXCHANGE



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GIFT TODAY OR VISIT US AT
ICIGIVING.DMACC.EDU

BENEFITS OF THE FRENCH CHEF EXCHANGE

- It 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.
- It promotes intercultural understanding with chefs from the region of Des Moines' French Sister City, St-Etienne.
- It affords 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.
- It 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.

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 Marge Anderson French Culinary Scholarship, the proceeds of which go to support the student trips and internships in France.
- 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.

FRENCH CHEF VISIT 2020



L'ASSOCIATION DES CUISINIERS DE LA LOIRE



Please support the restaurants of our chefs from L'Association des Cuisiniers de la Loire on your next trip to France!

(For a complete, updated list of the Loire Association's restaurants, please contact Maura Nelson at mgnelson@dmacc.edu)



Chef Jérôme and Sandrine Baron-Pelossier with seven of the graduates who have interned with them over the past 18 years. (left to right): Sarah Glenn, Katie Frazee, Chef Jérôme, Rebekah Kohl, Logan Lumley, Nicole Irwin, Rachel Walker, Sandrine, and Ryan Chindlund.

CHEF MEMBERS OF THE ASSOCIATION

Listed below are the Chef Members of The Association pictured on page 8.

Row 1 (left to right): Chef Michel and Mireille Lurol, Chef Loïc and Valérie Vaillant, Chef Jean-Christophe and Fabienne Martin, Chef Ludovic and Géraldine Guinand

Row 2 (left to right): Chef Jean-Pierre and Marie Claude Tholoniât, Chef Maxime and Marie Terrade, Chef Gilbert and Martine Grandsire, Chef Régis and Cécile Semet

Row 3 (left to right): Chef Fabien and Carine Gauthier, Chef Alain and Brigitte Rousseau, Chef François and Yveline Robert, Sandrine and Chef Jérôme Baron-Pelossier

Row 4 (left to right): Dani and Chef Didier Lassaigne, Alain Gayte and Chef Gilles Damet, Chef Thierry and Géraldine Fernandes, Joëlle and Chef Guy Rival

Row 5 (left to right): Dominique Pardo and Chef Sophie Rosnoblet, Chef Nicolas Caballero, Chef Frédéric Stalport, Interpreter James Higginson

A DUO 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.



ORDRE DES PALMES ACADÉMIQUES

French Professor and 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. For those who are named and promoted in the Order of the French Academic Palms, this esteemed distinction acknowledges their merits, talents and exemplary activities.

MARGE ANDERSON 2020 FRENCH CULINARY SCHOLARSHIPS



LISA
DONNELLY



HOLLY
DREESMAN



JORDAN
FOSTER



MACKENZIE
FRUSH

**BON
VOYAGE!**



LEWIS PEEL



ANNIE
PROBST

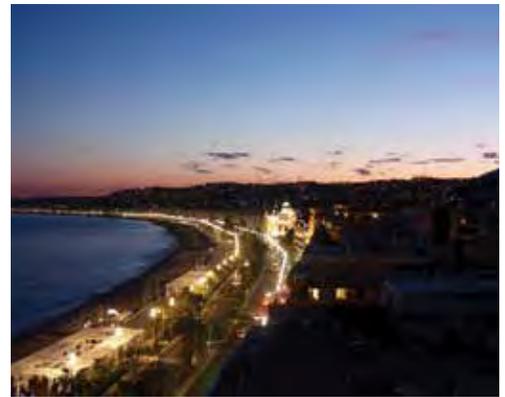


ALYSSA
SHARP



LANETTE
WALKER

FRANCE TRIP 2019



FRANCE TRIP 2019



ICI CHEF'S TOQUE SOCIETY

Retired Chef Robert Anderson has been a member of the Honorable Order of the Golden Toque, an exclusive group of American chefs honored for their work in the restaurant industry and in the field of culinary education, since 2005. He is one of 100 members and is the only Iowa chef. The Iowa Culinary Institute is proud to have this honor bestowed upon a former faculty member, and we have created a special ICI Chef's Toque Society to honor those who support our mission through their generous gifts. Membership in the Chef's Toque Society is available at six levels, with benefits described to the right.

In order to achieve membership at any given level, you may donate online by scanning the QR code on page 7 of this booklet or send in a check with your designated amount to the DMACC Foundation. Please mail your check with 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.

***based on availability after previous Toques**

- 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 for Platinum Toques PLUS.
- Be guaranteed a table at all dinners of your choice for the Fall 2021 - Spring 2022 Gourmet Dinner Series.*
- Attend a Gourmet Dinner of your choice with 4 guests (may include a French Chef Dinner) and be seated with DMACC President Rob Denson and his wife Pat.

- 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.
- Have a chance to reserve 4 places for the 2021 Fleming's Dinner.*
- Have a chance to reserve 4 places for the 2022 French Chef's Dinner.*
- Have a chance to reserve 4 places for the 2022 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.*
- Receive an invitation to the Annual DMACC World Food Prize Dinner TBA (October 2021, NOT open to the public).*

- SILVER TOQUES - \$1,000 - \$2,499 Contribution

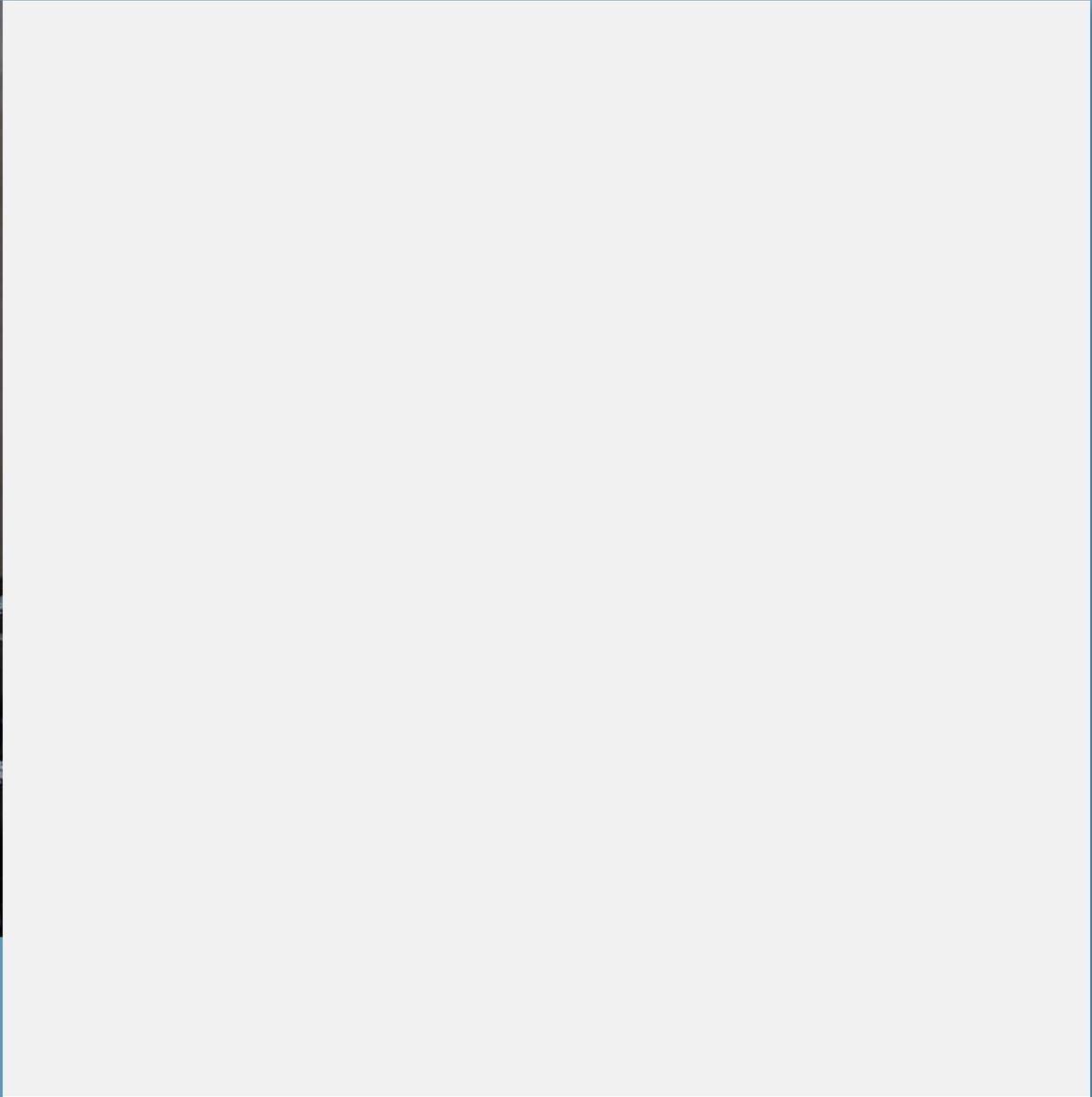
- Receive a Silver Toque pin.
- Have all the privileges listed for Bronze Toques PLUS.
- Be guaranteed 4 reservations at the dinner of your choice.*
- Have a chance to reserve 2 places for the 2021 Fleming's Dinner*
- Have a chance to reserve 2 places for the 2022 French Chef's Dinner
- *Receive advance notice of the Fall and Spring gourmet dinner schedule (updated for 2019 membership)

- BRONZE TOQUES - \$500 - \$999 Contribution

- Receive a Bronze Toque pin.
- Receive recognition in the bi-annual edition of the *ICI Experience* booklet
- Have a chance to reserve 2 places for the 2022 Annual Culinary Tour of France.*

TITANIUM TOQUE MEMBERS

\$25,000+ CONTRIBUTION



DIAMOND TOQUE MEMBERS

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



CAROLINE AND BOB
BAUR



JOYCE AND RICK
CHAPMAN



MAURA NELSON AND
JIM STICK

DIAMOND TOQUE MEMBERS

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



SUNNIE RICHER AND ROGER
BROOKS



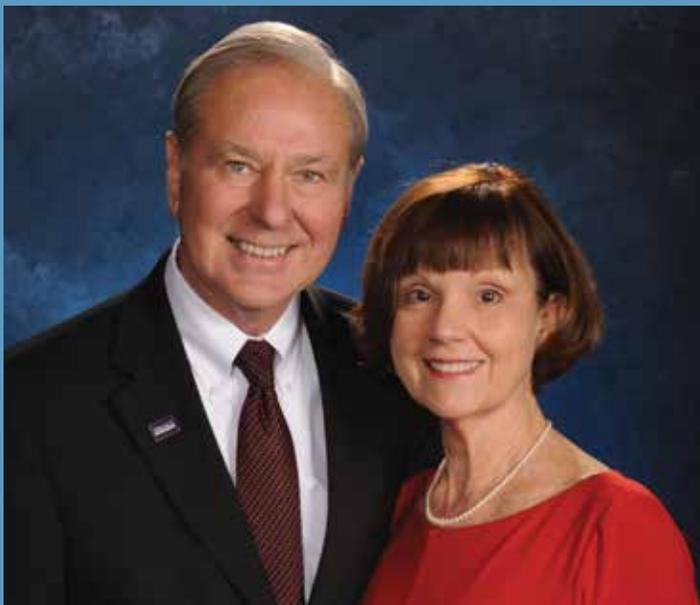
JANE AND BOB
STURGEON



RUSS AND DAE
UNDERWOOD

PLATINUM TOQUE MEMBERS

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



ROB AND PAT DENSON



KEN AND DOROTHY
KIRKLAND



DIANE AND KEITH
KRELL



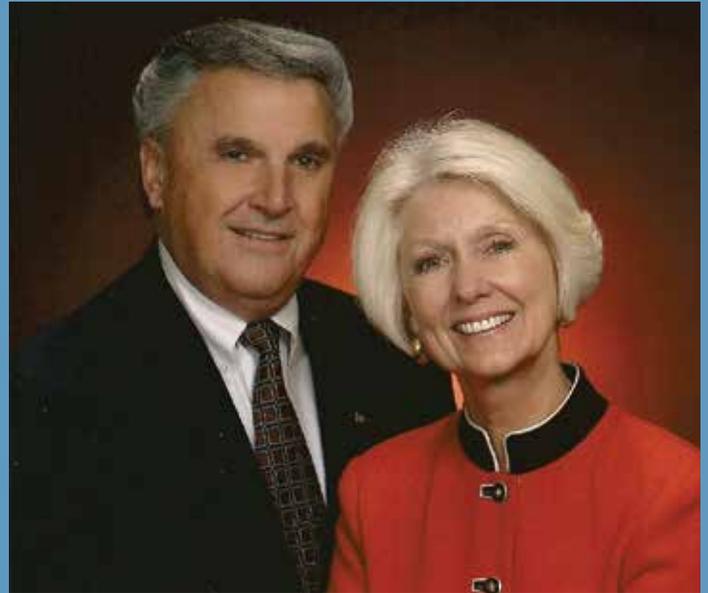
NANCY AND BOB
LANDESS

PLATINUM TOQUE MEMBERS

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



JOHN AND CYRIL
MANDELBAUM



JOE AND JANET PUGEL



TAMARA AND
DAVID SCHWARTZ



CONNIE WIMER AND FRANK
FOGARTY

BRAD AND GAYLENE
HAMMER



MARK HOLUB AND
WES HUNSBERGER



STEVE AND LIBBY
JACOBS



DAN AND AMY
DIVINE



PAM AND BOB
DOUGLAS



CATHY AND JEFF
GULLION



JOHN AND JENNIFER
ANDRES



KARLA BOETEL



RORY BROWN AND
ANDY HANING-BROWN



\$2,500 - \$4,999 CONTRIBUTION

GOLD TOUQUE MEMBERS

GOLD TOQUE MEMBERS

\$2,500 - \$4,999 CONTRIBUTION



REBEKAH AND KIT KOHL



DEAN AND
STEPHANIE LUTTRELL



LYLA AND TOM
MAYNARD



CAROL AND DEAN
SCHADE



E.J. GIOVANNETTI AND
SARA SERSLAND



SCOTT AND NANCY
SCHAFER



SHARON AND KEVIN
VANDERSCHEL



KAREN AND PAUL
WALTZ



IRVING WOLFE AND
DIANN JENISON

THANK YOU TO THE FOLLOWING GOLD TOQUE MEMBER WHO IS NOT PICTURED: MELINDA RUPERTO

SILVER TOQUE MEMBERS

\$1,000 - \$2,499 CONTRIBUTION

- Annette and Robert Andres
- Mary and Dale Andringa
- Linda and Brad Bartlett
- Pam Bass-Bookey and Harry Bookey
- Don Brazelton
- Mary Ann Burris
- Cathy and Michael Crowley
- Sandy and Jim Cutter
- Becky Dentel
- Katherine Dowdell-Hommerding
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- Sarah Garst
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- Christine and John Halbrook
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- Elaine and Kent Herink
- Diane and Rick Hickman
- Kathi and James Koenig
- Annette Lavia and Al Ryerson
- Valerie and Ned Looney
- Kim and Tony Magalski
- Kimberly and David Mercer
- Denise Mernka and Alan Hutchison
- Kristine and George Migliero
- Carin and Jeff Murphy
- Barbara Niemeyer and David VanSickel
- Kim and Bill Purdy
- Kelly Reed and Bruce Reese
- Bobbie Riddle
- Juanita and Tom Robel
- Jenise and Travis Rychnovsky
- Kimberly and Craig Shadur
- Patty and Dan Skokan
- Susan and Cal Swan
- Heather and Will Weber
- Vickie Williams and Lee Abramsohn
- Laurie Wolf and Jeff Freude
- Eleanor and Bob Zeff

BRONZE TOUQUE MEMBERS

\$500 - \$999 CONTRIBUTION

Kaukab and Ahmed Merchant

Ellen and Bruce Nelson

Steve Nelson

Elizabeth and Sheldon Ohringer

Judy and Carl Patterson

Jean Paul

Lori and Joe Paulson

Amanda and Jon Rosmann

Beth Seufferer

Kim Spitzig

Karen and Kevin Stiles

Julie and Tony Stoik

Deb and Robert Syroka

Cathy and Ken Talcott

Sandra Taylor

Madelyn Tursi

Jan and Steve Vermeer

LeAnn and Perry Wehrle

Jennifer and Dong Banh

Betty and Tom Barton

Mary Jo Bennett

Cindy and Bob Blincow

Ron Braaksma

Breck Danner

Lori and Tim Dibel

Denise Essman

Becky and Kurt Gibson

Patti and Tom Halsch

Kari and Andy Hensen

Vicki and Ed Hertko

Debra and Lon Hopkey

Teresa and Stan Jensen

Kathleen and David Jones

Trish and Larry Kellow

Beth and William Koenig

Dianne and John Liepa

Pam and Bruce Lund

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

For information on how to become an ICI Chef's

Toque Society member, please contact Maura Nelson at mgnelson@dmacc.edu

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:

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

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John Andres

Karla Boetel

Mary Ann Burris*

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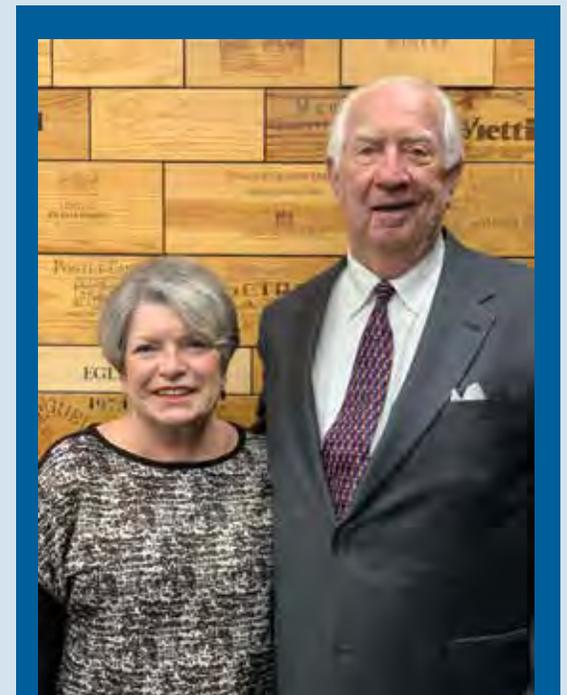
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Special Thanks to Trudy* and Lloyd Hill* for their years of support.

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

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WINEfest

SAVE THE DATE FOR WINEFEST 2020
MAY 26 – JUNE 6

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

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

2019 Recipients pictured from the left: Annie Probst, Mario Portillo-Gomez, and Holly Dreesman

SPONSORED BY





FLEUR DE LYS GALA 2020

A BENEFIT FOR THE ICI FRENCH CHEF EXCHANGE

Join us on the "Streets of Paris" as we celebrate our **35th** Anniversary of the French Chef Exchange. A French gourmet buffet dinner will be served between our Silent and Live Auction.

IOWA CULINARY INSTITUTE[®]

DMACC Ankeny Campus
Saturday, November 7, 2020
Silent Auction begins at 5:30 PM
\$150 per person (\$100 tax deductible)

For more information and reservations, please contact Denise Moore at ici@dmacc.edu or at 515-964-6655.

Your support of this event provides an educational opportunity for ICI students, leading to better fine dining experiences for all Central Iowans.

FLEUR DE LYS GALA



FLEUR DE LYS GALA



CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS



**JACK COLLINS,
RECIPIENT**

Chaîne Scholar Scholarship
Des Moines Bailliage



REBEKAH KOHL

2019 Jeunes Chefs Winner
Des Moines Bailliage

CHAÎNE SCHOLAR SCHOLARSHIP

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 (ICI) of the Des Moines Area Community College (DMACC). The amount of the scholarship is \$2,000.

Congratulations to Jack Collins, 2019 Chaîne Scholar Scholarship winner.

JEUNES CHEFS COMPETITION

"Each competitor is given an identical mystery 'market basket' containing a few key ingredients, and is to design and prepare a three-course meal to serve four people using those ingredients—all in a four hours' time! Such is the challenge given young cooks, ages 27 and under, competing in the Chaîne des Rôtisseurs Jeunes Chefs Rôtisseur Competition." –Chaîne website

Congratulations to Rebekah Kohl, 2019 Jeunes Chefs winner from the Des Moines Bailliage (Chapter). Rebekah is a Sous Chef and Adjunct Instructor at the Iowa Culinary Institute. She went to the Midwest Regional Competition in Indianapolis, Indiana, where she competed against young chefs from Illinois, Michigan, and Indiana.

BISTRO AT THE



LUNCH HOURS

Tuesday – Friday

11:15 A.M. to 12:45 P.M.

FOR RESERVATIONS

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A TRIBUTE TO THE PAST



ROBERT
ANDERSON

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 Tote 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.



LORI
DOWIE-REESER



SUSAN AND DENNIS ALBAUGH

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 expansion, and their names can be found on a plaque which recognizes major contributors inside the atrium.

ABOUT OUR CULINARY PROGRAM

**We'll put a little flair in
your culinary career.**

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 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

YEAR 2

- Menu Planning
- Purchasing
- Advanced Baking
- Dining & Beverage Management
- International Cuisine & 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: Whitney Riggs, wriggs@dmacc.edu

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 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.

FULL-TIME CHEF PROFESSORS



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 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 DEAN LUTTRELL, CEC

Chef Dean Luttrell is a graduate of the Des Moines Area Community College Culinary Arts program. He interned in France in 2008, and he was an adjunct instructor at the ICI for six years. In 2013 he obtained a full time position teaching in our high school program at the Hunziker Center in Ames. In 2019 he transferred to the Ankeny campus where he teaches the college program. Chef Luttrell is the current President of the Iowa Chapter of The American Culinary Federation and is a Chevalier of La Confrérie de la Chaîne des Rôtisseurs.



CHEF CHRIS PALAR

Chef Chris Palar is a graduate of Iowa State University's Hotel and Restaurant Program. He worked for the Marriott Hotel Corporation, where he managed two restaurants and a large banquet and convention venue. Chef Palar, who has been at DMACC since 1998, supervises the luncheon ICI Bistro students. Chef Palar has traveled to France with the ICI.

ADMINISTRATORS, ADJUNCT FACULTY, AND STAFF



**DANA
ANDERSON**
Lab Coordinator and
Adjunct Professor



JOHN ANDRES
Director of the Iowa
Culinary Institute



**SARA JOY
DEUGAN**
Sous Chef and
Adjunct Professor



APRIL HANSMAN
Adjunct Professor



NICOLE IRWIN
Sous Chef



TIM JENSEN
Adjunct Professor



REBEKAH KOHL
Adjunct Professor



KRISTI MILLER
Administrative Assistant

ADMINISTRATORS, ADJUNCT FACULTY, AND STAFF



DENISE MOORE
Bookkeeper



CHRIS PRINE
Adjunct Professor



WHITNEY RIGGS
Academic Advisor



REX SCHULZE
Adjunct Professor



JIM STICK
Dean of Liberal Arts
and The Iowa Culinary
Institute



**SANDRA
TAYLOR**
Adjunct Professor



KATIE VAN DYKE
Adjunct Professor



ANNIE WHYTE
Adjunct Professor

GOURMET DINNER STUDENTS SPRING 2020

- Andrew Blackmon
- Mason Oliver Bolser
- Ethan Thomas Burgett
- Kaleb Anthony Catron
- Delilah Cavazos
- Scott Chaney
- Jack Collins
- Lisa Donnelly
- Holly Dreesman
- Nicholas Ferrari
- Jordan Foster
- Mackenzie Frush
- Zoe R. Gordon
- Antoinae Simone Higgins
- Breeanna Huss-Steils
- Nicholas Hynick
- Jordan Maliek King
Johnson
- Jordan Marie Johnson
- Kylee Kilgore
- Chris Marsh
- William McGrath
- Samuel Miyazaki
- Rocio Nuñez Granado
- Charlotte Ocken
- Breanna Omundson
(Horvatic)
- Lewis Peel
- Mario Portillo-Gomez
- Kaitlyn Jo Preston
- Annie Probst
- Joseph Puia
- Tyler Scar
- Alyssa Sharp
- Nathan Stevens
- December Tyler
- Alexander
Vazquez-Kersey
- Lanette Walker



**SPRING
2020**



**THE IOWA CULINARY INSTITUTE
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AREA COMMUNITY COLLEGE**

Iowa Culinary Institute

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Photographer

DMACC Photography Students

**SPECIAL THANKS TO MONTE BALLARD, RETIRED DMACC
GRAPHIC DESIGN PROFESSOR AND CHAIR.**

RESTAURANTS AND FOOD INDUSTRY ESTABLISHMENTS

RESTAURANTS

- Alba Restaurant
Aposto
Arcadia Restaurant and Bar—Liz Jeffrey, ECO
Aunt Maude's—Steven Heller, EC
Biaggi's Ristorante Italiano—Matt Mickle, EC
Blue Sushi Sake Grill
The Blues Café
Brick Street Grille Johnson Style, Albia, IA—Anthony Johnson, ECO
Butler Café
Caché Bake Shoppe
The Cafe—Mike Holman, EC
Café Beaudelaire
Centro, Gateway Market, MALO, and Zombie Burger
(Orchestrate)—George Formaro, ECO ;
Katarina Louk, Pastry Chef
The Cheese Bar—Brett McClavy , Chef/Partner
Crème Cupcake + Dessert
Des Moines Marriott (Mash and Marrow)
District 36
Django
Doré Bakery/Port of Des Moines
Eatery A
801 Chophouse
Embassy Suites
Exile Brewing Company
Fahrenheit Pizza—Mark Greenwood , ECO
Fennelly's Irish Pub (Elkader, IA)—Tim Finley, ECO
Fire Creek Grill
The Fletcher Full Service Kitchen & Bar
Fleming's Prime Steakhouse & Wine Bar—Matt Drennan, EC ;
Tyler Barsetti, ESC
Flying Mango
G Migs 5th Street Pub
Gilroy's
Friend That Cooks Personal Chef Service - Sarah Glenn ;
Cherilyn Gaumer ;
Goldie's Ice Cream Shoppe (Prairie City, IA)—Brad Magg , ECO
Good Beginnings Café
The Grateful Chef—Brandy Lueders, ECO
Gusto Pizza Company—Joseph McConville, Owner Operator
Harbinger
Harvey's At Hotel Pattee, Perry, IA
Hilton Park Street Kitchen and Grill
Holiday Inn Downtown
HoQ Restaurant
Hospers Burger and Shake Shoppe—Lisa Whitmore, Owner (Ottuma, IA)
Iowa Machine Shed—Brian Pomerenk, EC
John and Nick's Steak and Prime Rib
Johnny's Italian Steakhouse—Alex Weikum, SC
Lucky Pig Pub & Grill (Ogden, IA)
Main Street Café & Bakery
Mickey's Irish Pub—Andy Walsh, GMO
Motley School Tavern - Nic Gonwa, EC
The Other Place
The Peppertree at the Depot Crossing (Grinnell, IA)
Plus 39
Prairie Canary (Grinnell, IA)
Proof - Jayden Hernandez, SC
Provisions- Lot F—Peyton Messerli, PC ;
Jake Wegmann, SC
Range Grill and Gol
The River Center/Purveyor - James Richards, SC
Riley Drive Entertainment
RoCA
Royal Mile
Rustic Hearth Bakery (Cedar Rapids)
Scenic Route Bakery—Katy Nelson, ECO
Scratch Cupcakery
Sheraton Hotel University Park—Chad Thompson, EC
Splash Seafood Bar & Grill
St. Kilda, St. Kilda Cafe & Bakery, and St. Kilda Surf & Turf
Sweet'n Saucy—Shannan Baker, Chef
Tasteful Dinners—Ric Kerr, ECO
Tavern 180 Steakhouse - Brandon Rasmussen, EC
Teddy Maroon's
Tournament Club of Iowa—Adam Gillaspey, EC ; Colyn Fay, SC♣
Trellis Café
Trostel's Greenbriar and Dish—Mackenzie Berger, SC
Tursi's Latin King—Amy Tursi, Owner; Anna Suttie, GM
Urban Cellar
Walt's Taproom (Mt. Pleasant)—Shannan Baker, EC
Waterfront Seafood Market Restaurant—Brandon Persaud, EC;
Jack Blythe, SC
Whatcha Smokin BBQ and Brew
Wheatsfield Cooperative
Winn's Pizza & Steakhouse
Z'Mariks Noodle Café

CENTRAL IOWA PRIVATE CLUBS

- Des Moines Golf and Country Club
Embassy Club West—Randall Brown, EC
Glen Oaks Golf and Country Club—Jeff Strahl, GM ;
Lindsey Hill, PC
Hyperion Field Club
Indian Creek Country Club (Nevada)
Indianola Country Club
Wakonda Club

WHERE STUDENTS AND GRADUATES ARE EMPLOYED

IOWA CULINARY INSTITUTE

Dana Anderson, AP; Sarah Joy Deugan, AP/SC; Nicole Irwin, SC ; Tim Jensen, AP; Rebekah Kohl, AP ; Chris Prine, AP;
Katie Van Dyke, AP/SC; Annie Whyte, Gourmet Dinner Assistant

AREAS OUTSIDE OF CENTRAL IOWA

Cheyenne Wyoming: The Metropolitan Downtown—Justin Campbell, SC
Whispering Chase Retirement Home—Natasha Campbell, EC
Chicago: The Chopping Block (Cooking School at the Merchandise Mart)
and Lincoln Square—Shelly Young, ECO
Denver, Colorado: Brewed Food—Jensen Cummings, Founder and Chef

Ft. Collins, Colorado: Ptarmigan Country Club—Chris Douglas, SC ♣
Stevenson, Washington: Skamania Lodge—Zac Janssen, ESC
West Palm Beach, Florida: OAK Bistro and Wine Bar—
Lisa Krest Jacobsen, ECO
Sea Chefs (Cruise Ships)—Jan Rene Brack, EC

CENTRAL IOWA

Aramark
College Chefs LLS
Deerfield Retirement Community—Aaron Vetter, EC
Des Moines Public Schools—Gordon Lyndsay, Food Service Coordinator
DMACC—Brent Baade, Child Development Center Cook/ Nutrition
Specialist
Edencrest at Beaverdale
Edgewater Retirement Community — Aaron Wilcox, EC; Terry Boston,
FSD
Embassy Suites—Justin Guthrie, EC
Eurest Corporate Dining Company—Scott Welbourn, EC;
Jessica Scott, SC
Facebook Data Center—Craig Van De Krol, EC
Goodwill of Central Iowa—Joe Cross, EC; Bo Lo SC
Greek House Chefs
Green Hills Retirement (Ames)
The Harvester Club
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 ; Jeff Russell, EC
Hy-Vee IT Center - Dylan Carrol, EC; Jeremy Pflieger, SC
Hy-Vee Market Grille:

Waukee— Cortel Moncrief, SC
West Lakes, West Des Moines—Matt Pearson, EC
Iowa Events Center
Iowa Masonic Retirement Homes
Journey Senior Living of Ankeny—Jon Lane, Director of Food Services
La Quercia—Sebastian Beumer, Plant Manager, EC
Legacy Pointe—Sarah Winchell, Dietary Manager
Mary Greely Medical Center, Ames—Kris Van Houten, EC ♣
Mittera
Norwalk Schools—Rolando Molina, Culinary Instructor ♣
Nutrition & Culinary Services
Northcrest Community, Ames
Principal Financial Group—Paul Leonard, Corporate Chef
Mom's Meals—Jon Benedict, EC; Matt Padgett, R&D Chef;
Tim Jensen, R&D Chef
Sodexo—Mark Karnatz, EC; Bobbi Ellis, SC
Target
Terrace Hill—Sharon Van Verth, Chef to the Governor
Tangerine Food Catering—Susan Madorsky, ECO
Trinity Center At Luther Park
Workiva—Kevin Terrell, EC ; Michael Leonard, SC ; Taylor Pickard, SC ♣
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*EC=Executive Chef, ECO=Executive Chef Owner, GM=General Manager, ESC=Executive Sous Chef,
SC=Sous Chef, AP=Adjunct Professor, ♣=Participant in the French Chef Exchange



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