

THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Fall 2023 | 2nd 8 Weeks Newsletter



PROGRAM UPDATE



Join us for Dinner at Courses Restaurant on Thursdays Evenings for Seating from 6PM-7PM EDST! For Fall 2023 Semester we have dinner reservations available for Thursdays, November 16, 30 and December 7 or Spring 2024 starting January 25 thru February 29 through [OpenTable](#) or by emailing Indianapolis-Hospitality-Events@ivytech.edu.

Ivy Tech Community College Courses Restaurant offers a unique experience where guests will dine in a gorgeous Mahogany restaurant looking out on the beautiful Indianapolis skyline. Guests will have the opportunity to be served and to support our Hospitality Program Students while enjoying their dining experience. For Fall 2023 second eight weeks of class, our Classical Cuisine class is offering selections from various regions of France each week. \$25.00 per person for Dinner.

Spring 2024 Courses Restaurant will be open for lunch on Thursdays and seating will be from 11AM-12Noon. The first eight weeks of class, our Specialized Cuisine class offers selections

from around the world with rotating specials, highlighting a different region of the globe each week. \$20.00 per person for Lunch.

Courses Restaurant (Penthouse) 2024 Spring Lunch only dates include:

1st 8 Weeks - \$20.00 per person

- Jan 25 | lunch only
- Feb 1 | lunch only
- Feb 8 | lunch only
- Feb 15 | lunch only
- Feb 22 | lunch only
- Feb 29 | lunch only

1st 8 Weeks - \$20.00 per person

- March 28 | lunch only
- April 4 | lunch only
- April 11 | lunch only
- April 18 | lunch only
- April 25 | lunch only

Courses Bakery and Cafe (1st Floor CCCI 130) – 2023 Fall Semester

2nd 8 Weeks – Mondays and Tuesdays 9:30AM–1:00PM EDST

- Nov 13 and Nov 14
- Nov 20 and Nov 21
- Nov 27 and Nov 28
- Dec 4 and Dec 5
- Dec 11 and Dec 12

Courses Bakery and Cafe (1st Floor CCCI 130) – 2024 Spring Semester

1st 8 Weeks – Wednesday and Thursdays 5:00PM-8:00PM EDST

- Jan 24 and Jan 25
- Jan 31 and Feb 1
- Feb 7 and Feb 8
- Feb 14 and Feb 15
- Feb 21 and Feb 22
- Feb 28 and Feb 29
- March 3 and March 4

Courses Bakery and Cafe (1st Floor CCCI 130) – 2023 Fall Semester

2nd 8 Weeks – Mondays and Tuesdays 9:30AM–1:00PM EDST

- March 25 and 26
- April 1 and 2
- April 9
- April 15 and 16
- April 22 and 23
- April 29 and 30
- May 6 and 7

EXCITING NEWS

Indiana Student Hospitality Association (ISHA)

ISHA held its first meeting of the school year on October 27th. We had seven students attend that are interested in volunteer leadership in their student education organization. As a group we started discussion focused on leadership positions, campus events and other initiatives the group would like to develop and implement at Ivy Tech. ISHA students will work on revising the By-Laws for this organization.



Jodi May, Culinary Graduate is Recognized at the Gala for the Blind School



Below is a Video of Jodi May's story of how she is promoting her cause of teaching people who are blind to cook.

https://youtu.be/6ouGhAbRIqk?si=hGrNhDBY_7LHFjne

Two Recipients Chosen for the Chef Jeff Bricker Culinary Arts Scholarship

Introducing our two Jeff Bricker Culinary Arts Scholarship Winners, Genevieve Holt and Kali Lantrip. Both are first-year culinary students concentrating in baking and pastry arts. Genevieve and Kali below share their gratitude for the support the Hospitality Program receives from Donors and Alumni and from people just like you!



"I am so unbelievably grateful and amazed I was recognized in this way. It's really amazing to see how all my hard work paid off and to be recognized for caring about the industry."

- Genevieve Holt, '25

"Thank you to everyone who has contributed to my college success. This is exactly where I want to be and receiving the Jeff Bricker Culinary Arts Scholarship was so validating that I am on the right track!"

- Kali Lantrip, '25

Pike High School Culinary Students Visit Hospitality Program at Ivy Tech

Students from Pike High School toured the Hospitality Program on October 31st, including all of the state-of-the-art kitchens. Students learned all about the three majors Ivy Tech offers – Baking, Culinary Arts and Hospitality Management. These students are in the Culinary Program at Pike High School and many are interested in taking Dual Credit Hospitality Courses.

Dual Credit College Courses are a path that Ivy Tech Community College offers to high school and career center students for free. This gives high school culinary/hospitality focused students a head start on earning industry certification in ServSafe Food Protection and credits towards a certificate or degree at Ivy Tech.

The Ivy Tech Hospitality Administration program offers dual credit agreements through 27 high schools and career centers in central Indiana, plus additional rural areas. There are 150 dual credit Culinary/Hospitality classes being taught by 44 credited and approved high school

teachers. Ivy Tech's dual credit programming reaches over 3,000 high school students; bringing college coursework to their classrooms while strengthening the pipeline for future students in our Ivy Tech program.



Culinary Graduate Brady Foster Heads To World Food Championship After Winning Indianapolis Perfect Bite Competition

Brady Foster is the owner and chef of Foster's Cafe and Catering, located on the Lawrence campus.



Written by Ivy Tech Indianapolis Marketing

Our very own Brady Foster came in first place at the TURN Festival's Perfect Bite Competition hosted at the Indianapolis Paramount Schools of Excellence in September!

Chef Foster is one of three finalists who received a "golden ticket," instantly placing them on Team Indiana to compete at the World Food Championships in Dallas, Texas, next month.

"This is a blessing," Foster said. "I went into this competition just trying to do my best. These people are titans in our industry, so to come away with a win is just a blessing to me."



The three finalists of the Indianapolis Perfect Bite Competition pose together in front of the Team Indiana poster for the 2023 World Food Championship on Sunday, Sept. 24, 2023. First-place winner, Brady Foster, is pictured in the middle.

This year's Perfect Bite Competition featured 20 Indiana chefs and two rounds of competition. The first stage of the match was about boiling it down from 20 contestants to just four, as ticket-holders in attendance had the opportunity to taste all of the food and cast their votes for their favorite. Foster said the second round was Chopped-style, and a panel of judges tasted and ranked the dishes.

Foster's winning dish was seared lamb chops with pumpkin polenta and sofrito.

"It all ended up turning out very well. It was a blessing because I was able to get some of the things that I'm used to making, but I had the opportunity to put my own twist on it," Foster said.

Foster, a 2017 Ivy Tech Indianapolis Culinary Arts graduate, owns Foster's Cafe and Catering, located on the Lawrence campus. He took over the former Circle City Soups space, owned by Chef Roger Hawkins, in March 2020, right before the throes of the COVID-19 pandemic.



Chef Brady Foster (right) poses for a photo with Chef Roger Hawkins (left).

“The first week I opened, it was great. The second week I was open, Ivy Tech had to close down,” Foster said.

Of course, as we all now know, several months would pass before any semblance of normalcy would return.

Foster said he wouldn’t have made it through the closure without Ivy Tech’s kindness.

“I think God for Ivy Tech because they allowed me to remain in that space in Lawrence during that difficult time,” Foster said.

“All the savings that I had was gone. All the money friends had given me to help start my business was also gone. And I wasn’t able to get any loans because the government was like, ‘you’re a new business and you haven’t lost enough money,’” Foster said. “But God got me through, and we just adapted as best we could until it was time to fully open up.”

Foster’s Cafe and Catering has been rockin’ and rollin’ inside the Fairbanks Building ever since, offering an assortment of breakfast and lunch specialties, including salads, sandwiches, bowls, fries, and more.

After getting some time in the cafe under his belt, Foster decided at the start of 2023 that he was ready to enter some competitions.

In February, he won Second Helpings' annual [Souper Bowl](#) with his [Ethiopian Spiced Smoked Lamb Stew](#). Then, Foster put his hat into the ring with the Perfect Bite Competition less than 10 months later and came out on top!



Chef Brady Foster (middle) poses with Mayor Joe Hogsett, D-Indianapolis (right), after winning the 2023 Souper Bowl hosted by Second Helpings.

“This is one of those moments that is hard to quantify in words,” Foster said. “I’m a proud Ivy Tech grad. If anything else, I hope to make Ivy Tech proud. Ivy Tech is my family, my community. And in whatever I do, I try to make God, my community, and my family happy.”

You can learn more about Foster’s Cafe and Catering on their website, fosterscafeandcatering.com. Follow them on [Facebook](#) and watch for how Foster and Team Indiana do in the World Food Championship, November 9 through 12, on the [Ivy Tech Indianapolis News and Notes Page](#).

Come Join Us On December 14TH



HOSPITALITY PROGRAM

FÊTE de COURS
DINING SERIES

Ivy Tech Community College
COURSES RESTAURANT

**WINTER WINE
DINNER**

A STUDENT SCHOLARSHIP
FUNDRAISER

6PM Thursday December 14, 2023
Courses Restaurant

FOR TICKETS USE THE LINK BELOW
LINK.IVYTECH.EDU/WINTERWINEDINNER

COURSES
RESTAURANT 



A PORTION OF THE PROCEEDS GOES TO STUDENT
SCHOLARSHIP



EVENT RECAP

Evening with Three Chefs

On October 12th, an “Evening with Three Chefs” Event kicked off the start of our Fete De Course Dining Series, an annual year-long Courses Restaurant dining series. This showcase event was presented with the American Culinary Federation.

Three local chefs partnered with our students to create a five-course menu centered on the recipes the students started to learn with as young cooks. Each partnership created an individual course together, then as a team of 6 they created our main course which was based on locally sourced ingredients and a blend of creativity. The final course was created by the students alone.

The money raised from this spectacular event helps the Hospitality Program build resources to support student scholarships and international travel. These trips provide unforgettable learning experiences for Hospitality students.

Your patronage makes you a part of our live classroom, giving students the opportunity to learn and practice their craft. Also, provides a live hands on classroom and practical fine for both our Customer Service Class and Specialized Cuisine Class.

Please contact Linda Beckwith at lbeckwith@ivytech.edu if you are interested in receiving event information such as this in the future.



^ FÊTE de COURS

DINING SERIES

EVENING WITH THREE CHEFS

Each course served with a curated sparkling wine pairing designed by Chef Thom England

FIRST COURSE

Crispy Pork Belly Eggroll

Over Wilted Napa Cabbage & Sweet Potatoes

With Hoisin Five Spice Reduction, Chili Oil, Cilantro Microgreens

Chef Rachanee Teipen

SECOND COURSE

Roasted Squash and Macheo Farinette Cake

With Persimmon and Red Wine Vinaigrette

Chef Eli Laidlaw

THIRD COURSE

Fish Fry Walleye

Brussels Sprout and Heirloom Carrot Slaw

Pickled Jalapeno Tarter Sauce

Chef Jason Crouch

MAIN COURSE

Crispy Seared Maple Leaf Duck Breast

Duck Confit, Corn, & Wild Mushroom Risotto Cake

With Indiana Creamed Corn, Wilted Swiss Chard, Blackberry White

Balsamic Gastrique, Crispy Duck Bacon, Corn Shoots

Three Chefs

DESSERT

Apple Frangipane Tart

With Vanilla Custard Ice Cream and Bourbon Caramel Drizzle

and Macaron with Cinnamon Mousse Filling

The Students of Ivy Tech

COURSES
RESTAURANT



A PORTION OF THE PROCEEDS GOES TO STUDENT
SCHOLARSHIP



^ FÊTE de COURS

DINING SERIES

EVENING WITH THREE CHEFS

Chef Thom England, CEC, CFE, CSS

Ivy Tech Community College, Indianapolis, IN



As a professional chef, food writer, educator, and farmer Thom has shared his expertise with many aspiring and seasoned chefs for over 20 years. Born and raised in Northern Indiana, Chef England trained in New York at the Culinary Institute of America. He spent much of his professional career in New York and well as Central Indiana working for wineries. He is a Certified Specialist of Spirits (CSS). He is an ACF Certified Executive Chef (CEC) and Certified Foodservice Educator (CFE). Thom has his master's degree in innovation leadership from the University of Evansville in Southern Indiana.

He currently serves as culinary program coordinator at the Ivy Tech Community College, Indianapolis. Additionally, Thom is active in the community as a local foods activist. The author of 5 cookbooks and was the editor of Indiana Harvest.

Chef Jason Crouch

Hotel Carmichael Carmel, IN



Chef Crouch is the Executive Chef and Food and Beverage Director at the Hotel Carmichael's Feinstein's, Vivante French Eatery. His past experience includes serving as Executive Chef at the Indiana State Museum at only 23 years old; Kahn's Catering, and Embassy Suites in Noblesville.

Chef Crouch was honored by the American Culinary Federation as Chef of the Year for 2019 and even had a day in the city of Noblesville declared, "Jason Crouch day" by the Mayor. He is also a recipient of the prestigious Edmond Gass award from Ivy Tech in 2021.

Chef Crouch is a graduate of the Hospitality Culinary Program at Ivy Tech Community College.

Chef Rachanee Teipen

Sysco Foods, Indianapolis, IN



Rachanee Teipen grew up in an adventurous food environment encompassing her Thai heritage. With over 18 years of industry experience, Chef Rachanee is the Culinary Specialist for Sysco Indianapolis.

Chef Rachanee was formally the Executive Chef of the prestigious Conrad Hotel located in the heart of downtown Indianapolis.

Before the Conrad, Rachanee was the Executive Chef at the award-winning high-end catering company, Thomas Caterers of Distinction. Chef Rachanee is a member of the Indiana Chapter of ACF and has received numerous awards.







KEEP IN TOUCH

Let's Stay Connected!

The connections our alumni have made and will continue to make through the Ivy Tech Hospitality Program are valuable. If you have not yet done so, be sure to connect with us on [LinkedIn](#) and follow [Courses Restaurant & Bakery-Café](#) on Facebook.

