

THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Spring 2024 | 2nd 8 Weeks Newsletter



PROGRAM UPDATE

C O U R S E S
R E S T A U R A N T

This Summer, join us for lunch at Courses Restaurant. The Hospitality Program will be featuring an alumni Chef each week who will present their own created menu. Courses Restaurant is open for lunch only this summer and seating is from 11AM-12NOON EDST. Dates include 6/13; 6/27; 7/11 and 7/18. Cost is \$20.00 for lunch. Please make your reservation through [OpenTable.com](https://www.opentable.com) 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.

**Courses Restaurant (C4 Penthouse)
2024 Summer Lunch and Fall Dinner Dates**



2024 Summer Lunch Dates

\$20.00 per person

June 13 July 11

June 27 July 18

2024 Fall Dinner Dates

1st 8 Weeks \$25.00 per person

August 29 September 19

September 5 September 26

September 12 October 3



Courses Restaurant
2820 N Meridian St.
Indianapolis, IN 46208



2nd 8 Weeks 2024 Fall Semester – Lunch \$20.00 and Dinner \$25.00

- Oct 31 | dinner
- Nov 7 | dinner only
- Nov 14 | dinner only
- Nov 21 | dinner only
- Dec 5 | dinner only

**Courses Bakery and Cafe (1st Floor CCCI 130) – 2024 Fall Semester
1st 8 Weeks – Wednesdays and Thursdays 9:30AM–1:00PM EDST**

- Aug 28th
- Aug 29th
- Sept 4th
- Sept 5th
- Sept 11th
- Sept 12th
- Sept 18th
- Sept 19th
- Sept 25th
- Sept 26th
- Oct 2nd
- Oct 3rd
- Oct 9th
- Oct 10th

**Courses Bakery and Cafe (1st Floor CCCI 130) – 2024 Fall Semester
2nd 8 Weeks – Wednesdays and Thursdays 9:30AM–1:00PM EDST**

- Oct 30th
- Oct 31st
- Nov 6th
- Nov 7th
- Nov 13th
- Nov 14th
- Nov 20th
- Nov 21st
- Nov 27th
- Dec 4th
- Dec 5th
- Dec 11th
- Dec 12th

EXCITING NEWS

Congratulations to Chef Lauri Griffin Retires After 29 Years of Service to Ivy Tech Community College

Chef Lauri thank you for your dedication and commitment to our Hospitality Students at Ivy Tech Community College. We will miss your contribution greatly!



On May 2nd the Hospitality Program held a Retirement Reception to honor Chef Lauri Griffin's 28 plus years of dedication to the Hospitality Program and the students she taught.





The 12th Annual World Food Championships
November 8-12
at the Indiana State Fair Grounds



Team Indiana Competes in the World Food 2023 Championships



Brady Foster's Cafe and Catering

Where is Sherman? Foster's Cafe and Catering

2 award-winning chefs behind a cafe in Lawrence are hoping to spread the word about what they have cooking!

Sherman gives them a helping hand to share their story and get a taste of what's on the menu.

<https://fox59.com/morning-news/where-is-sherman/where-is-sherman-fosters-cafe-and-catering/>

Click [here](#) to learn more about what Foster's has to offer!

Brady Foster was also honored during the 2024 Hospitality Graduation where he was given the Edmund Gass Award for Distinguished Alum.



Ivy Tech Culinary Student Ethan Wise Awarded Prestigious Chef Greg Hardesty Scholarship

Culinary Crossroads and Ivy Tech Community College together created the Chef Greg Hardesty Scholarship Fund in tribute to Chef Hardesty, who passed away in 2021.



Written by Ivy Tech Indianapolis Marketing

In the realm of culinary arts, passion often serves as the foundational ingredient for success. For Ethan Wise, a culinary arts student at Ivy Tech Indianapolis, this passion has propelled him to earn recognition as one of the inaugural recipients of the [Chef Greg Hardesty Scholarship Fund](#).

Reflecting on the [momentous occasion in fall 2023](#), Wise expressed his initial disbelief at being named one of the two first-ever scholarship recipients.

"I was honored; I didn't expect it," he humbly admitted.

The opportunity arose when Chef Jeff Bricker, the hospitality administration program chair, visited one of his classes and spoke about the scholarship, prompting Wise to seize the chance by applying.

Wise's culinary journey began in middle school, where he found joy in assisting his mother in the kitchen. His early experiences in cake decorating ignited a passion that continues to drive his culinary pursuits today.

"Baking was my favorite for quite a while, but I really enjoy both cooking and baking now," Wise said.

Currently pursuing both a certificate and an associate degree in culinary arts at Ivy Tech Indianapolis, Wise's education is enriched by the broad, diverse opportunities provided by the College. His culinary education extends beyond the classroom, with hands-on experiences and

exposure to industry-standard practices. Wise's coursework includes a wide array of culinary skills, from pantry and breakfast cooking to baking and customer service.



Beyond his academic pursuits, the Chef Greg Hardesty Scholarship has provided him with invaluable networking opportunities in the culinary community, allowing him to connect with industry professionals and gain insights into the culinary world. Through the scholarship, Wise looks forward to collaborating with local chefs, further expanding his culinary horizons.

Looking towards the future, Wise envisions himself traveling to explore different culinary traditions and techniques. However, his ultimate goal remains grounded in his hometown of Covington, Indiana, where he aspires to open a bistro or bakery, emphasizing the use of fresh, local ingredients cultivated from his own garden.

Choosing Ivy Tech Indianapolis was a practical decision for Wise, allowing him to stay close to home while pursuing his culinary ambitions. His experience at Ivy Tech has been fulfilling, providing him with a comprehensive culinary education and exposure to industry-standard practices.

"I love the broad range of industry knowledge we get to go over," Wise said. "I also enjoy getting to work with the industrialized cooking equipment; it's newer and more modern than what I'm used to working with."

The Chef Greg Hardesty Scholarship has not only provided financial assistance but has also opened doors to invaluable opportunities for Wise. He eagerly anticipates participating in culinary stashes around Indianapolis and collaborating with local chefs, further immersing himself in the culinary industry.

One of the highlights on Ethan's horizon is the possibility of joining the [annual international trip organized by the Ivy Tech Indianapolis hospitality administration](#). The trip presents an

exciting opportunity for him to delve into the culinary culture of various European cities and gain insights into international culinary practices, just as he initially set out to do at the start of his higher education journey.

As he continues to hone his skills at Ivy Tech Indianapolis and beyond, Ethan remains steadfast in his pursuit of culinary excellence, fueled by the support of the Chef Greg Hardesty Scholarship and his unwavering dedication to his craft.

American Culinary Federation Recognizes Two Outstanding Ivy Tech Faculty at their Annual Gala on March 2nd.

At the American Culinary Federation, Indiana Chapter Chef Lauri Griffin was awarded the Lifetime Achievement Award for her contribution to the Culinary Industry in Indiana. Chef Jennie Schoupe was award Baking Instructor of the Year. We are very proud of Chef Lauri and Chef Jennie for the outstanding contributions they have made to the Hospitality Industry and our Hospitality students.





The ACF spectacular menu of five courses features executive chef's contributions in culinary.



Dual-Credit Culinary Students Visit Hospitality Program at Ivy Tech

Dual Credit High School Students toured the Hospitality Program in April. These schools included: Seeger Memorial High School; J Everett Light Career Center; Central Nine Career Center; Pike High School; and GEO Academies. The Hospitality Program tour includes all the state-of-the-art kitchens. Students learned all about the three majors Ivy Tech offers – Baking, Culinary Arts and Hospitality Management.

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.



J Everett Light Career Center, Instructor Brad Nehrt along with his students visited the Hospitality Program on March 26th.



Central Nine Career Center, Instructor Clint Smith along with his students visited the Hospitality Program on April 9th.



Area 30 Career Center, Instructor Lauren Day along with her students visited the Hospitality Program on April 16th.



Pike High School, Instructor Keith Brooks along with his students visited the Hospitality Program on April 23rd.



GEO Academies, Instructor/Principal Tiffany Evans along with her students visit the Hospitality Program on April 30th.

Argentina Donor Lunch on July 25th

Hospitality students who participated in the May Argentina trip will design the menu and wine pairings for this very special Luncheon on July 25th. Seating at 11:00AM.

FÊTE de COURS
DINING SERIES
Ivy Tech Community College
COURSES RESTAURANT

Save The Date
ARGENTINA TRIP
DONOR LUNCH

JULY 25TH • 11AM EDST
COURSES RESTAURANT
2820 N MERIDIAN
INDIANAPOLIS, IN

FEATURING FOODS AND WINES OF ARGENTINA
Students who recently traveled to Argentina and have designed the perfect pairing of authentic foods and wines to share with our guests.

EVENT RECAP

2024 Spring Graduation Dinner Honoring Hospitality Students on May 1st





The French Wine Dinner on May 9th

COURSES
RESTAURANT

FRENCH WINE DINNER MENU

FIRST COURSE

Hors d'Oeuvres
Kir Royale

SECOND COURSE

Lobster Bisque en Croute
*House Blend Fino-Chardonnay
with Amontillado*

THIRD COURSE

Roasted Branzino with
Sauce Vierge
Served with duck fried potatoes
and crisp green asparagus
*2020 Gamay, Louis Latour,
Beaujolais Villages, Chameroy*

or

Roast Tenderloin of Beef
with sauce bearnaise
Served with duck fat fried
potatoes and crisp green asparagus
*2020 Cabernet Sauvignon-Merlot,
Chateau Loudenne, Medoc*

FOURTH COURSE

Savory Cheesecake with
Spring Greens
Slice of Bleu Cheesecake
with crisp spring greens.

FIFTH COURSE

Brie creme brulee
Served with honey roasted figs,
candied beets, baklava crunch and
pistachio diplomat.
*2017 Gewurztraminer, Vendanges
Tardives, Trimbach, Alsace*



The People that made it happen – Thank you!



Skills USA State Competition – April 19th and 20th

Over 50 High Schools students participated in the Skills USA High School Competition.



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.

