

THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Fall 2024 | 2nd 8 Weeks Newsletter



PROGRAM UPDATE



Join us for at Courses Restaurant; Second 8-Weeks for Lunch and Dinner. Lunch Seating is 11am-Noon - \$20 per person. Dinner Seating is 6pm-7pm - \$25 per person. 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 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



2025 Spring Dates -

Lunch Seating 11am-Noon - \$20 per guest

Dinner Seating 6pm-7pm - \$25 per guest

2025 Spring Lunch Dates - 1st 8 Weeks

Specialized Cuisine

January 23

February 13

January 30

February 20

February 6

2025 Spring Lunch and Dinner Dates -

2nd 8 Weeks - Classical Cuisine Cuisine

March 27

April 17 (Dinner Only)

April 3

April 24 (Lunch Only)

April 10

May 1



Courses Restaurant

2820 N Meridian St.
Indianapolis, IN 46208

Courses Bakery and Cafe (1st Floor CCCI 130) – 2025 Spring Semester

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

- January 20th
- January 21st
- January 27th
- January 28th
- February 3rd
- February 4th
- February 10th
- February 11th
- February 17th
- February 18th
- February 24th
- February 25th
- March 3rd
- March 4th

Courses Bakery and Cafe (1st Floor CCCI 130) – 2025 Spring Semester

1st 8 Weeks – Wednesdays and Thursdays 4:30PM–8:00PM EDST

- January 22nd
- January 23rd
- January 29th
- January 30th
- February 5th
- February 6th
- February 12th
- February 13th
- February 19th
- February 20th
- February 26th
- February 27th

Courses Bakery and Cafe (1st Floor CCCI 130) – 2025 Spring Semester

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

- March 24th
- March 25th
- March 26th
- March 27th
- March 31st
- April 1st
- April 2nd
- April 3rd
- April 7th
- April 8th
- April 9th
- April 10th
- April 14th
- April 15th
- April 16th
- April 17th
- April 21st
- April 22nd
- April 23rd
- April 24th
- April 28th
- April 29th
- April 30th
- May 1st
- May 5th
- May 6th
- May 7th
- May 8th

Courses Bakery and Cafe (1st Floor CCCI 130) – 2025 Spring Semester

2nd 8 Weeks – Wednesdays and Thursdays 4:30AM–8:00PM EDST

- March 26th
- March 27th
- April 2nd
- April 3rd
- April 9th
- April 10th
- April 16th
- April 17th
- April 23rd
- April 24th
- April 30th
- May 1st
- May 7th
- May 8th

EXCITING NEWS



**WORLD FOOD
CHAMPIONSHIPS®**
NOV 8 - 12 | INDIANA STATE FAIRGROUNDS
GET TIX NOW: [WORLDFOODCHAMPIONSHIPS.COM](https://worldfoodchampionships.com)



The World's Largest Food Sport competition came to Indianapolis on November 9-12. Over 300 competitive cooking teams competed from around the World in 12 different categories for the title of World Food Champion!

Attendees enjoyed tasting samples from over 30 vendors, saw live cooking demonstrations which featured celebrity chefs and participated in fun food-related activities like Cake or Fake.

[MORE INFORMATION](#)

<https://worldfoodchampionships.com/>

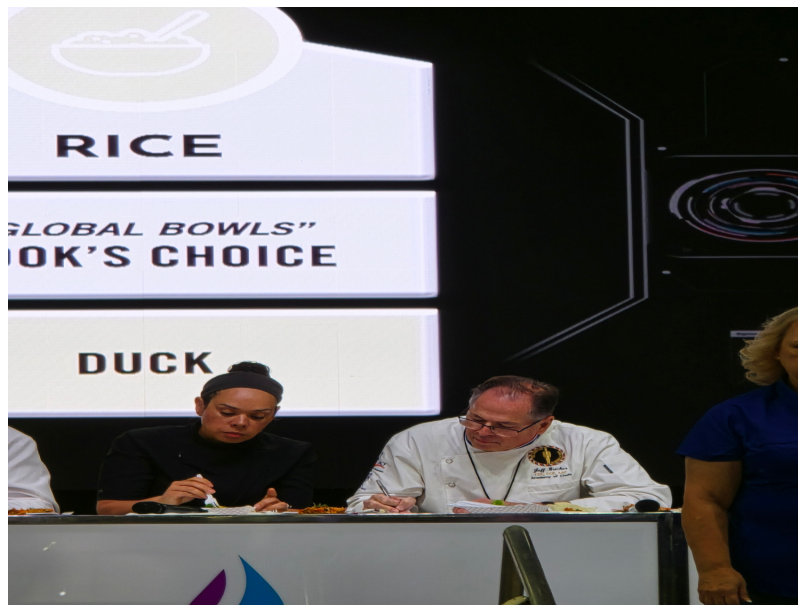
VIP Reception to Kick Off the 2024 World Food Championship



InRLA Board Member Chef Jeffrey Bricker Judges at World Food Championships

This past weekend, Indianapolis hosted the World Food Championships. The World Food Championships is the largest Food Sport competition in the world. Celebrating culinary talent of all levels, WFC offers home cooks, chefs and competitive teams an opportunity to compete on a global stage in 12 food categories. 1,200+ Culinary Champions. 30+ Countries Represented. Total Prize Purse of \$450,000. Countless Tasting Experiences. 5 Days of Food Sport Fun.

Notable members of Indiana's hospitality community got involved - like InRLA Board Member Chef Jeffrey Bricker with Ivy Tech Community College pictured here. In addition, Indiana culinary had the top two winners for Junior Chef competition with Carmel High School Culinary Team taking 1st and Carroll High School (Fort Wayne) taking 2nd.



Go Team Indiana!



Winter Wine Dinner on December 12th



HOSPITALITY PROGRAM

FETE *de* COURS

DINING SERIES

Ivy Tech Community College
COURSES RESTAURANT

WINTER WINE DINNER
**A STUDENT SCHOLARSHIP
FUNDRAISER**

6 PM Thursday December 12, 2024
Courses Restaurant

RSVP BY DECEMBER 5TH
FOR TICKETS TYPE THE LINK BELOW
[https://link.ivytech.edu/
WinterWineDinner2024](https://link.ivytech.edu/WinterWineDinner2024)

COURSES 
RESTAURANT

**A PORTION OF THE PROCEEDS GOES TO
STUDENT SCHOLARSHIP**

COURSES
RESTAURANT

FÊTE de COURS

DINING SERIES

Ivy Tech Community College
COURSES RESTAURANT

Winter Wine Dinner

First Course

Charcuterie and Cheese

Second Course

Gougères De Comté

Brown Butter Choux,
Aerated Comté, Foie Gras
Torchon Snow, Marigold
Soupe

Third Course

**Pumpkin Velouté
Soupe**

Duck Cracklings', Herbed
Cranberry Compote, Rye
Tuile

Fourth Course

Venison Rack

Evergreen Smoke, Potato
Robuchon, Sauce Rouge,
Petite Kale, Juniper Spiced
Root Vegetable, Roasted
Mushroom

Fifth Course

Brie Cremé Brulee

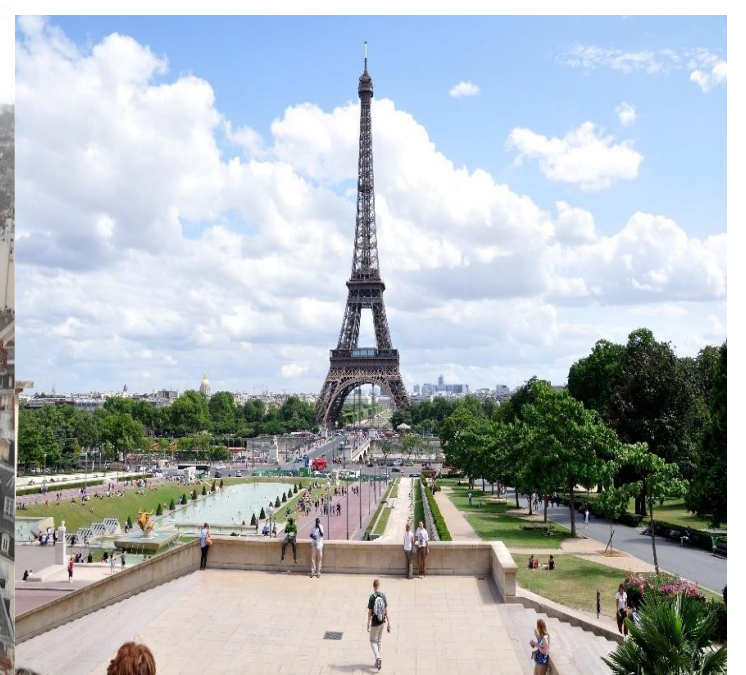
Honey roasted figs or
candied beets with a
baklava crunch and
pistachio dipomat and beet
coulis

*Chef will offer a wine
pairing with each of the five
course.



**2025 France Study Abroad Trip Scheduled
Nice – Lyon – Dijon – Paris
May 10-21, 2025**

Hospitality Students will be studying abroad in the South of France in May 2025, Nice, Lyon, Dijon, and Paris. The goal of the France trip is to teach and offer an unique culinary experience to our students. Eight students will be chosen who have completed 30 credit hours, 3.0 GPA, and completed 100 volunteer hours in Hospitality Events. Students with the highest numerical score will be selected in each of the three primary areas of study in the Hospitality program: Culinary Arts, Baking & Pastry Arts, and Hospitality Management.



A few of the trip highlights will be the following experiences:

- Explore Nice and Visit Monaco
- Paul Augier Culinary School visit
- Tour of Escoffier Museum
- Visit St. Tropez
- Visit Nimes and the famous Pont du Gard
- Tour the Valrhona Chocolate Factory
- Explore Lyon and visit the Paul Bocuse Institute
- Explore Dijon and visit Cite Gastronomique
- Discover Paris- “The City of Lights”

American Senior Communities Chef Wins Competition

By Sascha Nixon,



Source: Image Courtesy of American Senior Communities / ASC

INDIANAPOLIS – It may not have gotten the attention of the [Food Network](#), but one local cooking competition recently celebrated chefs in senior living communities.

The first-ever Culinary Caregiver Competition was held last week. Here, senior living community chefs from around the state competed to make the best, three-course meals.

Essentially, teams had to make appetizers, entrées, and desserts, with the first two courses incorporating required ingredients that were kept secret.

In the end, American Senior Communities was named the winner, thanks to the efforts of Chef Mike Minch and Sous Chef Ethan Wise. Minch will receive an award from the Indiana Healthcare Association later this month.

Ivy Tech Hospitality Program hosted a Chef competition for the Indiana Health Care Association. Many of the competing chefs were Alumni of our program and IHCA gave a \$500 scholarship to 5 of our students to serve as Sous Chef to the competing chefs. Below is a link to the video overview of the competition which may be helpful in marketing. Note that President Sue Elsperrmann served as one of the tasting judges as did Jolene Ketzenberger (Co-Chair of the HOSP advisory committee).

<https://www.youtube.com/watch?v=cx6nlr-P-MQ>

Tasty Takeout: His Place Eatery Soul Food

By Dylan Hodges,



Chef James Jones of His Place Eatery recently joined us to discuss the restaurant’s new location and showcase some of their signature dishes. His Place Eatery, which opened its second location at 86th and Ditch Road just four weeks ago, has received a positive response from the community. The original location at 30th and Shadeland Avenue remains open and continues to serve its loyal customers.

Chef James highlighted several menu items, including the Bourbon Peach Burger, fried chicken with traditional soul food sides, smoked meatloaf, and a variety of barbecue offerings like smoked brisket and ribs. He also introduced “The Experience,” a fried bologna sandwich with barbecue sauce and coleslaw on an onion loaf bun.

The restaurant’s dessert offerings include banana pudding, bourbon pecan pie with chocolate drizzle, sweet potato cheesecake, and peach cobbler. Chef James emphasized his passion for food and the joy of seeing customers enjoy the dishes, noting that the menu reflects his and his wife’s love for traveling and discovering new flavors.

His Place Eatery continues to offer a diverse menu that caters to both soul food and barbecue enthusiasts, with each dish crafted to provide a memorable dining experience.

EVENT RECAP



ISHA FALL HARVEST PARTY

ISHA hosted a Harvest Party with a Job Fair, Advising, Spring Semester Registration, Games and Food on November 14th.



Culinary High School Students Visit The Hospitality Program

Two Dual Credit High School Students toured the Hospitality Program this fall. These schools included: Rochester High School and Kokomo Area Career Center. 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.



Rochester High School



Kokomo Area Career Center

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](#).

